



THE ICONIC GRAND RESERVE

2015 BAROSSA VALLEY SHIRAZ

Three generations culminating to produce an alluring and flavoursome Shiraz, produced by Calabria Family Wines. Handcrafted – hand plunged and gravity fed to barrel, under Bill’s watchful eye.

Vintage Conditions

2015 growing season commenced with solid winter rain in July followed by a patch of lower than average rain. Temperatures were slightly below the normal in January and slightly above normal in February. Great growing conditions to complete the season. Fruit was hand harvested from mid March, displaying bold fruit characters and great intensity of tannin.

Maturation

The hand harvested and transported from the Barossa Valley to our winery in Griffith. The fruit is fermented in open top concrete vats and before being pressed directly to barrel. After 12-18 months maturation the wine is emptied via gravity before bottling.

When the quality of the fruit is so high winemaking input is minimal- it is more a case of guiding the fruit gently through the winemaking process.

Planted Year

1914 ‘Centenarian Vines’ Barossa Valley, South Australia.

Region: Barossa Valley

Varietal: Shiraz

Vignerons: Bill Calabria

Harvest Date:
Hand harvested
March 2015

Vinification
Fruit was hand sorted and fermented in traditional open vats for seven days before being pressed to barrel.

Appearance:
Inky dark red core.

Characteristics:
Seductive and alluring

Analysis Alc/Vol: 14.5%
pH: 3.57| TA: 5.96g/L
Sugar: 4.4g/L

WINE OF AUSTRALIA

Bouquet: Aromas of dark cherries, blackberry and dark plums with hints of cinnamon, coffee and cocoa.

Palate: Powerful and seamless - velvety tannins with a luscious rich palate, dense in flavours of dark berries and chocolate with a finish of long tannin length.

Suggested Cuisine: Indulge with fire roasted veal roast with hearty garden vegetables

Cellaring: Drinking well now but will reward medium term cellaring for fifteen - twenty years.

Winemaking Information: Crushed, destemmed and fermented on skins for up to 10 days. Pressed off straight to barrel to complete primary and malolactic fermentation. Once MLF was complete, the barrels were racked and returned to remove the lees, then matured in barrel for 24 months, in a mix of 75% French, 25% American, of which 50% was brand new.

Awards:

Gold Medal: 2019 AWC Vienna Wine Competition
95 Points: James Halliday Wine Companion 2019

