

Shiraz—2017  
Estate Grown in the  
Adelaide Hills

## VITICULTURE

The 2017 growing season will be remembered as a vintage that was perfect for the production of elegant and balanced whites and reds in the Adelaide Hills. A wet 2016 winter and a cool and moist spring produced perfect flower and fruit set conditions with the cooler than average temperatures continuing all the way through summer and into Autumn when grapes in the Adelaide Hills and traditionally picked. The cooler temperatures during summer and early autumn allowed for optimum vine balance and flavour profile. Harvest started later than normal with first grapes picked late February and completed early April 2017

## WINEMAKING

The 2017 Shiraz is sourced from our two vineyards. Grapes were sourced from three blocks - **Close Planted Block** (planted to 4,444 vines per hectare) and **Sheep Block East** at Kenton Valley and **Shiraz West** at our Forreston vineyard, which is planted with the Penfolds Magill Estate clone.

Each block was treated and fermented separately in 4 to 6 tonne open fermenters for 14 to 20 days with daily pump overs and hand plunging. Fermentation was completed using a mix of methods with the Close Planted block fermented using natural yeast (wild ferment) and whole bunch while Sheep Block East and Shiraz West were fermented whole berry and with natural yeasts.

Once dry each batch was pressed with the free run and pressings combined and then matured in a mix on new and seasoned French oak barrels for up to 2 years.

## TECHNICAL DETAILS

**Region**—Adelaide Hills  
**Variety**—Shiraz  
**Winemakers**—Mark Kozned and Chris Parsons  
**Alcohol**—14.5%  
**pH**—3.5  
**TA**—6.2 g/L  
**Bouquet**—Aromas of blackberry, plums, black pepper and a hint of anise  
**Palate**—The palate is a cool climate style shiraz that is balanced and elegant exhibiting red fruits, blackberry, a myriad of spices and a savory finish all balanced by silky and smooth tannins and acidity.  
**Cellaring**—Ready to drink now or cellar to watch the wine develop

## ACCOLADES

**92 points**—James Halliday  
**Australian Wine Companion**

