



Appellation Vine Vale Vineyard Rosenzweig Vineyard BarossaValley

HarvestDates March 9th, 23rd & 28th, 2018

Varietals 100% Shiraz Old Vine Selections

SkinContact 8, 10 days

Aging 100% seasoned American oak Hogshead barrels

> *ReleaseDate* March 2020

Head of Winemaking James Rosenzweig

Vignerons James Rosenzweig Jake Rosenzweig SHIRAZ 2018 ESTATE GROWN BAROSSA VALLEY, SOUTH AUSTRALIA

VINEYARD NOTES

In 2018 we barrel selected fruit from 2 of our family vineyards. The Vine Vale Sands vineyard (70%) which is grown on heavy white sandy loam over brown and red clay. The vines are trained to the Rosback system with lift wires and cane pruned. The Rosenzweig vineyard (30%) which is grown on sandy brown loam over red clay and a deep limestone mix. The vines are trained to the Rosback system with lift wires and cane pruned. This year mother nature loved the cane pruning and yields were spot on.

HARVESTNOTES

Drier soils combined with warmer than average October and November days October 2°C above average in BV and November 1.1°C above average in BV meant the vine canopies grew quickly; flowering well and setting a good number of bunches. January and February were warm and dry, with very warm temperatures in February. The Indian summer of March and early April was 'the icing on the cake', with average temperatures, without extremes, perfect for finishing off vintage.

2 open top fermenters for 8 days with one plunged and 1 closed top fermenter for 10 days, all twice daily pump overs, open cage bag pressed The wine undergoes malolactic fermentation then we rack and return to

barrel for maturation. Barrels are tasted for style and blended for bottling.

TASTINGNOTES

Plum's, cherries, vanilla and spice dance to the top of the glass leading one to consumption. Layered with dark plums followedhotly buy cherries and kick of spice tamed by a vanilla oak essence. The soft elegant tannin structure carries the vanillin and berries to length with a hint of dark chocolate showing at the end.

RRP \$35