



2015 Shiraz

Grape Variety: 100% Shiraz

Vineyard Soils: loam over Mintaro slate

Vine Age: Shiraz planted in 1985

GI – Clare Valley, Polish Hill

Summary:

Kaesler own vineyards in the Watervale and Polish Hill sub-regions of the Clare Valley. For the 2015 Clare Wine Co Shiraz the fruit was sourced from the Polish Hill vineyard, from plantings that date back to the mid-1980s.

Vinification:

Fruit was harvested on 19th February. As with all our estates, after harvesting the fruit was transported to Kaesler in the Barossa Valley for processing.

The wine was fermented at a medium temperature (26-30 Degrees centigrade) in stainless steel for 7 days, then pressed to tank to let sit for one day before racking to barrel.

The 2015 Shiraz was matured for 10 months in 25% new French oak, and 75% 3 and 4 year-old French oak barriques. This has given the wine a hint of oak whilst still allowing the fruit to dominate.

ALC 14.5% pH 3.67 TA 5.24 g/l

Tasting Note:

Colour: Garnet

Nose: Intensely fruity with an aromatic herbal note of rosemary

Palate: Rich, fruit-forward and full bodied, though with a lingering and subtle aftertaste of violets. Delicate tannin provide a rounded finish.

Notes: The 2015 Shiraz is the perfect partner to a lamb roast or hearty Southern French cuisine. This Shiraz offers an elegant, easy drinking style. Enjoy now in its youth or over the next 5 years.

