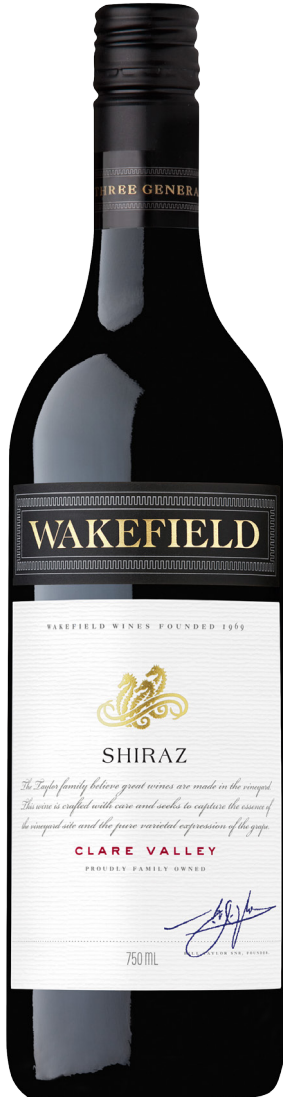




WAKEFIELD

CLARE VALLEY

ESTATE SHIRAZ 2015



HISTORY

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – red brown loam over limestone (now called terra rossa) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare would be equally beneficial – helping the grapes ripen in the day, and allowing the vines to rest at night.

REGION

Clare Valley, Australia

VARIETAL

100% Shiraz

VINEYARDS

Clare Valley

WINEMAKER

Adam Eggins

WINEMAKING

Primary fermentation was carried out in stainless steel fermenters then the grapes were pressed using a pneumatic bag press with some pressings returned to add weight and texture to the wine. The wine was then transferred to 10% French oak and the remainder in water bent American oak barrels for secondary, malolactic fermentation. The wine was then blended and returned to American oak for maturation prior to fining, minimal filtration and then bottling.

VINTAGE

The fruit for this wine was sourced from the Taylor family estate in the Clare Valley. Growing conditions leading up to vintage 2015 saw average winter rainfall but then a very dry spring. Some welcome rain prior to veraison in late January improved conditions significantly in terms of yield and quality. The fruit for this wine was picked at night and early in the morning to retain the fresh varietal flavors. Once harvested, the fruit was quickly transferred to the winery and destemmed.

TASTING NOTES

At release the wine is a dark red color with ruby red hues. The wine has an enticing, lifted aroma of plum, blackcurrant and dark cherry fruits along with a bouquet of subtle mocha and a touch of oak derived spice. The palate is plump & generous with ripe fruit characters of plum and blackberry. Mocha coffee and subtle spice from oak maturation balance the fruit flavors. The wine is medium to full bodied with a fleshy mid-palate and supple tannin structure. It is a well balanced wine with great texture, good length and enjoyable fruit on the finish.

TECHNICAL INFORMATION

pH: 3.6

Residual Sugar: 1.3 g/L

Alcohol: 14.5%

Total Acidity: 6.6 g/L

Ageing Potential: 8+ years