



WAKEFIELD

CLARE VALLEY

JARAMAN SHIRAZ 2016



HISTORY

Australia's iconic wine regions provide great diversity. With the Jaraman range we search for parcels of extraordinary fruit to craft wines that showcase their distinctive regional characteristics and style, whilst showcasing the skill and dedication of our winemakers to their philosophy of 'respect the fruit'. The word Jaraman derives from an Aboriginal term for 'seahorse' that is found within a number of Australian Aboriginal languages and dialect groups. The significance of the seahorse icon dates back to the early days in Taylors Wine history when, whilst digging the first dam on the property, the family unearthed tiny fossilised seahorses.

REGION

Clare Valley & McLaren Vale

VARIETAL

100% Shiraz

VINEYARDS

Clare Valley - Taylors estate - 350m above sea level with moderate temperatures on terra rossa soils. Growers - slightly higher altitude but similar temperature conditions for Shiraz vineyards. McLaren Vale - Warmer mediterranean climate with varied pockets of growers varying from sandy soils to heavier clays.

WINEMAKER

Adam Eggins

WINEMAKING

Cold soaked at 5°C for 5 days. Left to warm up for a day and then inoculated. Pumped over twice daily. Pressed when primary fermentation completed. Inoculated with malolactic fermentation. Put to 50% new American oak for 18 months.

HARVEST

Fairly warm vintage but steady ripening. Above average yields but amazing depth of flavor.

TASTING NOTES

There are lifted aromas of red berry and cherry fruit along with subtle black olive and spice. This is a rich, full-bodied wine with intense flavors of ripe red berry fruit, violets and attractive oak characters of roasted coffee beans and dark chocolate. Overall, the wine is well balanced with complex, well-integrated tannins providing the palate with an intense, persistent length.

TECHNICAL INFORMATION

pH:3.5
Residual Sugar: 1.1
Alcohol: 14.5%
Total Acidity: 7.17
Ageing Potential: 5-8 years
Case Production: 25,000 cases