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PROMISED LAND SHIRAZ 2018

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**HISTORY**

After five decades in the Clare Valley, Wakefield Wines remains proudly family-owned and run (and a founding member of Australia's First Families of Wine). The vision to build Australia's most successful family owned wine company was set by Bill Taylor who, in 1969, purchased land with his brother John and father Bill Taylor senior by the Wakefield River in Auburn, situated in the Clare Valley wine region in South Australia. Launched in 1998 in Australia and New Zealand, the Promised Land range pays homage to the discovery of fossilized seahorses on the family's estate, and the promise of its rich fertile soils. The wines are designed to be full of robust flavor accessible to any wine lover. The fruit is sourced from premium South Australian regions but is still typically Taylors; award winning quality, smooth, easy drinking and amazing value. Now for its 20th anniversary we've given this iconic range a contemporary and striking new design, painted by Australian artist Catherine Abel.

**REGION**

South Australia

**VARIETAL**

93% Shiraz, 7% Cabernet Sauvignon

**VINEYARDS**

The wine comes from a combination of the dry warm climate area known as the Riverland in South Australia along the Murray River. A great deal of these vineyards are on sandy soils. They tend to produce a softer style of wine that is fruit driven. The remainder of this wine comes from the cooler region of Padthaway, located in the South East Southern Australia. These vineyards ripen fairly late and have a deep concentration of tannin and tend to make very varietal wines. Padthaway has predominantly well draining sandy loam soils.

**WINEMAKER**

Adam Eggins, Chad Bowman & Thomas Darmody

**VINTAGE**

2018 was a warm and dry growing season. Early rains in the harvest season and a slight cool patch allowed for the grapes to hang a little bit longer and achieve peak flavor to be balanced with their sugar levels.

**WINEMAKING**

All shiraz grapes were whole berry destemmed, with select parcels of shiraz grapes were cold soaked for a period of 5 days at 4°C. Then inoculated and fermented at 22°C to 26°C over a week until sugar dry. All grapes were pressed in a gentle airbag press. The separate parcels of wine were then inoculated to go through malolactic fermentation. After this MLF portions of parcels were then passed over premium oak staves to impart an oak character, richness and depth. Blending was completed to make the best wine possible. After cold stabilization was completed, the wines were gently fined using egg whites and then sterile crossflow filtered before bottling.

**TASTING NOTES**

A soft and fleshy Shiraz boasting a lively palate of juicy red berry fruits, plum and spice, along with subtle chocolate and savory characters from the oak maturation.

**TECHNICAL INFORMATION**

pH: 3.6  
Residual Sugar: 1.4  
Alcohol: 14.0%  
Total Acidity: 6.08  
Case Production: 20,000 cases