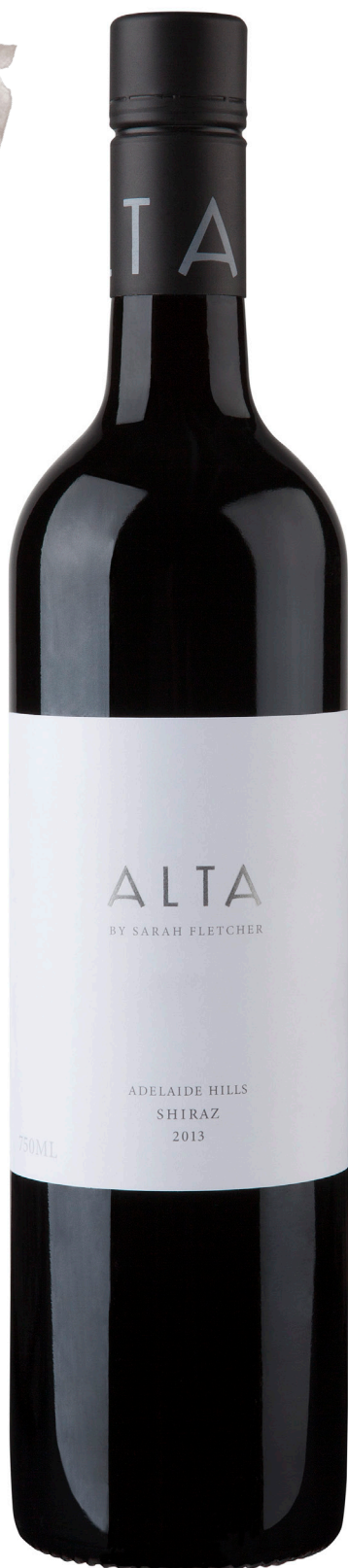


ALTA

2013 SHIRAZ



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|--------------|---------------------------------|
| VARIETAL: | 100% Shiraz - Single Vineyard |
| APPELLATION: | Adelaide Hills, South Australia |
| ALCOHOL: | 14.0% |
| ACID: | 6.41g/L |
| pH: | 3.55 |
| SUGAR: | 2.6g/L |
| CLOSURE: | Stelvin Lux |
| COLOUR: | Deep autumnal crimson |

Vinification

Grapes were handpicked to ensure more precise selection and to avoid oxidation of grape juice during transit. A portion (15%) of whole bunches were included in the must which was cold soaked for 10 days helping to retain the vibrancy of fresh fruit flavours whilst drawing the spicy pepper aromatics from the skins. The must was fermented in a small open fermenter, which was plunged daily by hand, gently macerating the skins to release tannins. Post ferment, the wine enjoyed an extended maceration period, allowing the tannins to soften and integrate creating suppleness and elegance. Great consideration was given to the captivating aromatics and palate freshness throughout the winemaking process, and post ferment, the wine was transferred to a 4000lt French oak cask, which allowed for a more subtle integration of oak flavours and tannins.

Nose

Expressive with quintessential white pepper, black velvet rose and earthy cacao.

Palate

Supple tannins enhance the seamlessness of the palate, which provides a complex sensory adventure. Fresh raspberries flavours give way to black pepper, which then evolves into savoury mint chip chocolate. Natural acid provides balance, highlighting fresh fruit flavours and giving persistence and elegance to the tannin structure.

Food Match

Match with foods that hold their own but are not overtly spiced; Prosciutto wrapped venison tenderloin, Rabbit Fricassee, Rare roast beef, Devilled crab pasta.

Winemakers Comments

Solid winter rainfall followed by a warm spring encouraged strong canopy development and created ideal conditions for flowering, which resulted in excellent fruit set. Weather conditions remained warm and dry leading into harvest with cool nights ensuring that aromatics and natural acids were retained in the berries. The fruit was very deliberately sourced from a single, low yielding vineyard high in the range country on the South Western border of the Adelaide Hills wine region. Grapes from this vineyard develop slowly but methodically, giving rise to complex aromatics and flavours - that will leave no doubt as to their cool climate origin.

The inaugural Alta Shiraz has been 10 years in the making and is an exciting and distinctive addition to the Alta portfolio.