

# MILTON PARK

## MILTON PARK SHIRAZ



<b>VINTAGE</b>	2011	<b>REGION</b>	South Australia
<b>HARVESTED</b>	April 2011	<b>BOTTLED</b>	March 2012
<b>ALCOHOL</b>	14.5%		

### WINEMAKERS NOTE

The colour is a deep red. The nose is lifted berry fruits, with hints of dark chocolate and spice. The palate is medium bodied with intense plummy fruit, this fruit character fills the whole palate and combines with the soft and approachable tannins to create a very enjoyable wine. The length of flavour is long with the fruit-forward style and subtle use of oak combining to work well together.

### VINTAGE

This vintage had a cool, slow ripening period which has in turn produced elegant red wines.

### WINEMAKING

The grapes are crushed and de-stemmed into fermenters. Yeast is added immediately once in fermenter, and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

