

MILTON PARK

MILTON PARK SHIRAZ



VINTAGE	2012	REGION	SOUTH AUSTRALIA
HARVESTED	March 2012	BOTTLED	March 2013
ALCOHOL	14.5%		

WINEMAKERS NOTE

The nose is lifted berry fruits, with hints of dark chocolate and spice. The palate is medium bodied with intense plummy fruit. This plummy fruit fills the whole palate and combined with the soft and approachable tannins creates a very mouth filling wine. The length of flavour is long with plummy and liquorice fruit and spicy oak.

VINTAGE

Several warmer weeks in January and February ensured the reds developed excellent colour and fruit character whilst maintaining good acid structure and overall balance. Vintage 2012 was a 'light' year with yields of both reds and whites 20-30% below what would normally be expected.

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 ferment temperatures remain in the 22-25 degree celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing and the wine is then put into predominately American oak to mature.

