

WILLIAM RANDELL SHIRAZ

The William Randell range of wines were created in honour of our family ancestor - the esteemed pioneer William Richard Randell (1824 - 1911). The wines are sourced solely from grapes grown on our estate vineyards. Wines in this range are only made in exceptional vintages.



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| VINTAGE | 2010 | REGION | Barossa |
| HARVESTED | March 2010 | BOTTLED | May 2012 |
| ALCOHOL | 14.5% | VINEYARD | St Kitts |

WINEMAKERS NOTE

The wine has an inky purple colour. The aroma of the wine has lashings of dark fruit and chocolate. The palate is elegant with fine tannins providing structure throughout. The fruit characters promised by the aroma are delivered on the palate. American oak characters are evident throughout the palate without dominating the fruit of the wine. The wine is well balanced and has long persistence after the wine has left the mouth.

VINTAGE

The 2010 vintage followed good winter rainfall in 2009 and allowed the vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development.

WINEMAKING

Following harvest the fruit was crushed into a variety of small fermenters (4 to 6T in capacity). Fermentation was carried out at a warm temperature (25-28°). The ferments were manually pumped over to provide good control of tannin extraction. Each fermenter was treated as a separate parcel of wine and once dry was filled to American oak (40% new). Following malolactic fermentation the wines were racked and returned to the same oak. Parcels remained in barrel for an average of 16 months prior to blending. Only the best barrels from the multiple parcels were used to make the final blend. Once blended the wine was prepared for bottling.