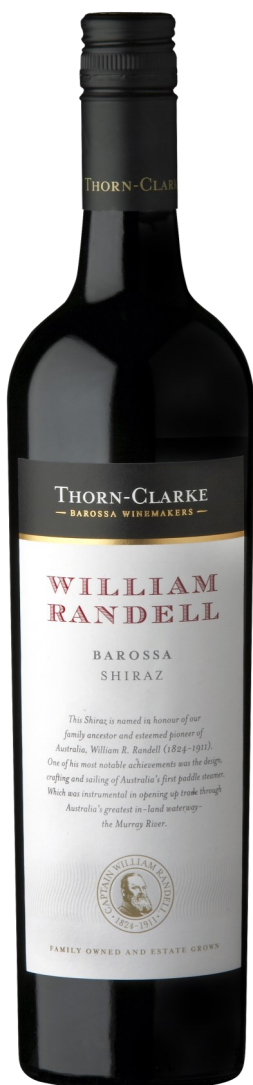


WILLIAM RANDELL SHIRAZ

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.



VINTAGE	2012	REGION	Barossa
HARVESTED	March 2012	BOTTLED	June 2014
ALCOHOL	14.5%	VINEYARD	St Kitts & Milton Park

WINEMAKERS NOTE

The wine is restrained at first but opens up in the glass. Dark cherry and plum are the primary fruit characters with subtle vanilla and chocolate characters adding to the inviting aroma. A delicious rhubarb like character runs the length of the palate. The wine has ample tannin but it is supple and velvety. Restrained vanilla and creamy oak characters fill the midpalate. The wine finishes elegantly with intensity of tannin and flavour.

VINTAGE

A warmer spring and cooler summer saw the Barossa begin vintage 2012 with some exceptionally healthy vines and expectations for an early ripening period. Maximum mean temperatures in the Barossa in spring (September to November) were slightly above average, which led to good vegetative growth, healthy vines and potentially early ripening, while summer mean maximum temperatures were cooler than average.

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 14 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.