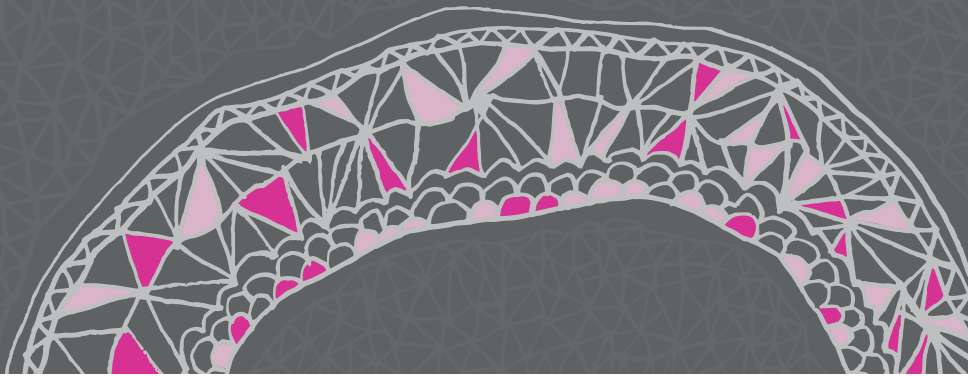


EDEN TRAIL

Eden Valley

2014 SHIRAZ



The wine is extremely spicy on the nose, with hints of violets and lashings of blue fruits. The palate of the wine offers the same experience as the nose. A strong linear acid backbone and fine tannin gives the wine an elegant structure. While the wine has been crafted to be enjoyed from release it will benefit from careful cellaring.

WINEMAKING

Picked during the cool of night. An intentional minimalistic approach to winemaking to ensure the vineyard character sings. Fermented with a small percentage of stalks and whole berries, in small open fermenters and hand worked twice daily. Warm fermentation is followed by maturation in French oak barrels for 12-16 months (depending on parcel). Minimal fining and filtration prior to bottling.

VARIETY

Shiraz

VINEYARD

Auction Block - Angaston

GEOGRAPHICAL INDICATION

Eden Valley

CELLARING POTENTIAL

Medium - Long term

COMPLEMENTS

Asian foods, beef, duck, hard cheese, game, smoked fish, dark chocolate.