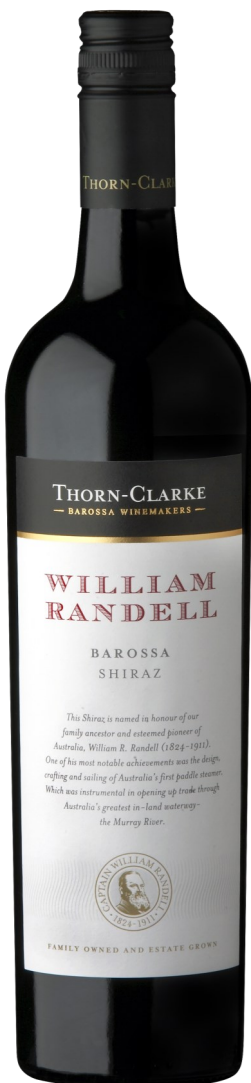


## WILLIAM RANDELL SHIRAZ

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.



<b>VINTAGE</b>	2014	<b>REGION</b>	Barossa
<b>HARVESTED</b>	March 2014	<b>BOTTLED</b>	February 2016
<b>ALCOHOL</b>	14.5%	<b>VINEYARD</b>	St Kitts & Milton Park

### WINEMAKERS NOTE

Deep red with purple hues. Lifted blackberry and cassis on the nose. A rich brooding wine with layers of dark chocolate, plum and spiced fruit cake. Stylish mocha oak notes with a long balanced tannin on the finish

### VINTAGE

Spring rainfall was well below average with several days reaching 30°C. The growing season had even temperatures and little rainfall. Ripening was slow and steady leading to the development of good tannin structure and fruit characters.

### 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.

