

## TERRA BAROSSA SHIRAZ



<b>VINTAGE</b>	2015	<b>REGION</b>	Barossa
<b>HARVESTED</b>	Feb-March 2015	<b>BOTTLED</b>	January 2016
<b>ALCOHOL</b>	14%	<b>VINEYARD</b>	St Kitts , Milton Park, Kabininge

### WINEMAKERS NOTE

Deep red with purple hues on release. Lifted plum and stone fruit with blackberry and spice aromas. A medium to full bodied wine with excellent fruit, a hint of spicy oak and a plush tannin finish.

### VINTAGE

2015 Vintage was characterised by a dry period extending from July to April, together with warmer than usual temperatures during Spring until mid January which advanced maturity on lower yielding vines. Mild temperatures from Mid January slowed maturities concentrating flavour and intensifying colour development.

### 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 Celsius 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 French oak for maturation for up to 12 months.

