

TASTING NOTE

Salena Estate Premium Shiraz



About This Wine

The grapes were crushed and fermented on skins under controlled temperatures for twelve to fifteen days, to extract deep colour, fruit flavours and fullness of structure with a softened astringency. The fermenting wine was drained and gently pressed from skins. New American oak hogsheads and new French oak puncheons were used in combination with some 2 and 3 year oak barriques to mature the wine for 8 months. Only around 30% of the wine was aged in oak to ensure that the oak flavours remained in the background and individual barrel selection ensured that only the best wine found its way into the final blend.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

100% Shiraz

Vintage Conditions

The fruit for this typically opulent Barossa Shiraz was harvested within the range of 13.5 to 14.5 Baume, once it had developed a full intensity and complexity of flavours, embodied by a full rounded tannic structure and classic mulberry fruit character. In keeping with Salena Estate Wines house style, this wine was made to exhibit intense fruit with well integrated oak in the background.

WINEMAKER'S COMMENTS

Colour

The wine is rich and deep red in colour.

Nose

The nose offers a complex, bouquet of fruit and spice, with vanilla and mulberry, enhanced by peppery nuances produced.

Palate

The palate is a complex and juicy mix of sweet characters. Mulberry, liquorice and plum jam consistent with the nose, coupled with ripe soft tannins make it a joy to drink.

Laboratory Analysis

Alc/Vol : 14.0% pH : 3.56 Total Acid : 6.34g/L Residual Sugar : 0.55g/L