

Salena Estate Organic Shiraz

Vintage

This year was a typically warm, dry year in the Riverland. Almost a total absence of rain events helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. This meant a softening of the tannins with a complimentary increase in the fruit flavour and aroma intensity. All of the grapes used in the production of this wine were from Certified Organic Vineyards, quaranteeing the pristine nature of the fruit.

Vinification

The wine was made at Salena Estate Wines, a Certified Organic Winemaker and bottler. This ensures that the quality control process and Organic status of the fruit is maintained all the way from the vine to the bottle. Given the intensity and abundance of the ripe fruit characters in this wine, the objective was to make an easy-drinking style, with any oak character used to add complexity and further layers of character. The desire was to make a wine that was easily approachable and drinkable at time of release. The grapes were fermented in small batches in temperature controlled vessels for between 8 and 20 days on skins.

Just prior to the completion of ferment, separate parcels of wine were drained and pressed to a mixture of American oak barrels - some new, some re-worked, in an assortment of sizes as well as stainless steel with oak staves. Free run wine was used in preference to the pressing fraction in order to avoid any harshness and to maintain the clarity of the fruit character

Description

This is a rich, well-rounded red wine that is smooth, complex and very long in flavour. The nose offers a complex and generous bouquet of fruit and spice, plums, mulberry, licorice, ripe forest berries and a hint of gaminess - all of which are underscored by toasty, coconut nuances derived from the extended oak maturation.

The palate is the highligh of the wine, exhibiting the rich and vibrant varietal berry-fruit flavours. This wine is well suited to cheeses, Italian cuisine, red meats and even some spicy Asian dishes or can be sipped on its' own.



<i>Technical</i>	
Alcohol by Volume;	14.0%
pH;	3.55
Total Acid;	6.7g/L
Residual Sugar;	0.58g/L
Varieties;	100% Shiraz
GI;	100% Riverland South Australia