

The Source Shiraz

Vintage

This year, the Riverland proved ideal for growing Shiraz grapes. A reduced crop size and a rain free harvest period resulted in above average quality and flavour ripeness. The fruit was picked at between 13.5-14.5°Baume.

The grapes were machine harvested in the cool of the morning to maintain their freshness and allow for easier cooling in the winery. This Shiraz was produced from low cropping company-owned vineyards and selected growers who produced ripe, intensely flavoured fruit that had softer, rather than firm, tannins.

Vinification

The cool grapes were crushed and further chilled to allow several days of cold maceration in order to add complexity and accentuate the ripe fruitiness of the wine. Fermentation was conducted in temperature-controlled vessels using yeast strains selected to highlight the varietal character of the Shiraz grape.

Upon completion of fermentation, separate parcels of wine were run off to a mixture of American and French oak for maturation, allowing enough time for the flavours of the oak and the wine to integrate and complex. Some parcels spent up to 12 months maturation in oak prior to blending, stabilization and bottling. Small batches of wine underwent micro-oxidation to further stabilise colour and improve the suppleness of the tannins.

Description

The nose offers a complex bouquet of primary fruit including mulberries and plums, as well as notes of clove and liquorice – all of which are underscored by the most delicate hint of toasty oak.

The palate is ripe, rounded and soft with velvety tannins and sweet mulberry juiciness. The persistent aftertaste is of black currant jam and toast.

This is a rich full weighted wine with a well-rounded tannic structure that is smooth and generous in fruit flavour. The Source Shiraz is a rewarding drink now but will develop further complexity with 2-3 years bottle age.

Whilst this wine will complement Italian cuisine, especially tomato based pastas and cheeses the bold fruit flavours will stand up well with mildly hot Asian meat dishes, grilled meats and rich Mediterranean vegetable dishes.



Technical

Alcohol by volume;	13.5%
pH;	3.50
Total Acid;	7.06g/L
Residual Sugar;	0.4g/L
Varieties;	96% Shiraz
	4% Petit Verdot
GI;	100% Riverland
	South Australia