## KOONARA COONAWARRA





When wine is aged in oak barrels, a percentage of that wine evaporates - winemakers call this the 'angels share'.

What is left, is their gift to us...

## Koonara Angel's Peak Coonawarra Shiraz 2012

100% Coonawarra

The name 'Angels Peak' is in reference to the winemakers folklore "Angel's Share" which is the portion that evaporates from our French Oak barrels. At it's peak at 18 months, 10% of the wine may have been "gifted to the Angel's", leaving the remaining wine more concentrated and age worthy.

## James Halliday - Tasting notes

"From organic vineyards, matured for 24 months in French hogsheads. Bright, deep crimson-purple; lives up to the promise of the colour with both the bouquet and palate full of ripe black cherry and blackberry fruit, which at this stage has better balance (qua oak) than the Family Reserve Ezra's Gift, and has a particularly appealing juicy intensity to the finish." 94 points - James Halliday

## Winemakers comments

No residual sugar, below organic levels of sulphur, and 18 month in 100% French Oak Barrels (20% new). Lift this bottle to the light and try to see through the neck. The density of colour shows the quality of the grapes that went into this wine. Since the colour and flavour in Shiraz comes from the skin, we practice minimal irrigation, growing smaller tonnes per acre which gives more skin (& colour) per litre, and incredible intensity to the berries.

2012 was an exceptional year, this wine will age will until 2027.

We are very proud of our wines - we hope you enjoy them.

Dru Reachke

Dru Reschke - owner and vigneron

