

2013 Firebird Shiraz

Shiraz grown in cool-climates such as the Adelaide Hills is beginning to establish a name for a style that displays elegance, subtle richness and savoury characters. Our vineyards are located in perfect sites for growing Shiraz in the Adelaide Hills and allows for the crafting of a wine with elegance and finesse with developed ripe characters while retaining typical cool-climate characteristics.

Viticulture

The 2013 Shiraz is sourced from our two vineyards located in Gumeracha and Forreton (just North of Gumeracha). Grapes were sourced from two blocks - Shed Block Shiraz at Gumeracha which is planted to 4,444 vines per hectare compared with the traditional 1,667 vines per hectare and Shiraz West at our Forreton vineyard. Each year the low-yielding vines are shoot and bunch thinned and then handpicked to encourage flavour retention and colour intensity. The 2013 vintage was warm, dry, long and punctuated by a couple of short bursts of warm weather during the ripening period.

Winemaking

The 2013 wine is the 3rd vintage made at our modern 2000 tonne winery located in Lenswood, Adelaide Hills which we acquired from Australian Vintage at the beginning of 2011.

The grapes were cold soaked prior to yeast inoculation and then fermented in 0.5 to 2 tonne open fermenters for over 2 weeks with daily hand plunging prior to pressing. All pressings were combined with the free-run wine and transferred to French oak barrels for aging for up to 2 years.

The final wine exhibits a deep red-brick colour with purple hues on the edge. The wine displays red fruits and black pepper aromas on the nose. The palate displays a hint of savouriness, cherries, blackberries, fruit cake and a hint of mocha. Cool climate terrior has seen the development of fine and textured tannins which are supported by the strategic use of new and old French oak barrels. The wine is ready to drink now and will cellar well and reach its full potential in 10 to 15 years.

Variety - Shiraz (clone 1654 + Magill Estate)

Alcohol - 14.0%

pH - 3.5

TA - 6.3 g/L

