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## 2013 Shiraz

ADELAIDE HILLS

### VINEYARD

The 2013 vintage presented very favourable growing conditions throughout, with few extremes and generally warm, dry conditions. Whilst the day time temperatures were slightly higher than average, the nights remained cool and this was reflected in the high quality of the red fruit in particular. Vibrant flavours evident when sampling in the vineyard carried through to the resulting wines with great natural acidity balanced against the rich bright flavours and the spicy fruit backdrop, indicative of the wines' cool climate origins.

### WINEMAKING

The Shiraz was harvested over three days in April; the 4th, 5th and 9th; providing us with a spread of ripeness throughout the block. Once in the winery it was fermented in separate batches, ranging in size from two to ten tonnes, with a range of techniques employed to further increase blending options and complexity in the finished wine. Each ferment was pumped-over early on and then hand plunged twice daily towards the end of ferment with each parcel encouraged to reach 28-30°C prior to being gently pressed off skins. Some batches were held on skins for an extended period, but all were pressed separately into a blend of new and seasoned French Barriques prior to final blending.

### TASTING NOTES

<b>COLOUR</b>	Dark red purple.
<b>AROMA</b>	Dark cherry and black fruit flavours,
<b>FLAVOUR</b>	Cool climate spice and elegance all gently integrate with fine silken tannins highlighting the careful selection of French oak barriques.
<b>CELLAR POTENTIAL</b>	10 years.

### HAVE IT WITH ...

Pepper steak pie.

