



Wicks
E S T A T E

2012 SHIRAZ



INTRODUCTION

The 2012 vintage followed an unsettled spring period where windy periods and some unseasonably cold nights during flowering saw fruit set severely impacted across many varieties, but especially the Shiraz. Moderate summer temperatures followed this period and with sound vine health prevailing we witnessed the miniscule crop of Shiraz fruit develop very concentrated flavours. This small crop of intensely flavoured fruit with fine tannins and great colour was picked exhibiting the trademark cool climate Shiraz characters of spice and rich berry fruit flavours.

Dark cherry and black fruit flavours, cool climate spice and elegance all gently integrate with fine silken tannins highlighting the careful selection of French oak barriques.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard
Estate Grown

VINIFICATION

The Shiraz block was harvested on the 28th and 29th of March and fermented in small open fermenters, ranging in size from two to five tonnes. These were pumped-over early on and then hand plunged twice daily towards the end of ferment. Each parcel was permitted to reach 28-30°C then gently pressed after spending 10-17 days on skins and transferred into a blend of new and seasoned French Barriques.

MATURATION/BOTTLING

Matured in new (31%) and seasoned French oak barriques.

CELLARING

The 2012 Shiraz will drink superbly whilst young but the elegant fruit and tannin structure will reward careful cellaring.

TECHNICAL DATA

Alc – 14.5%
pH – 3.57
TA – 6.5

Wicks Estate Wines Pty Ltd
Telephone: +61 8 8212 0004
Facsimile: +61 8 8212 0007
Email: info@wicksestate.com.au
www.wicksestate.com.au

