



www.wicksestate.com.au

2014 Shiraz

ADELAIDE HILLS

VINEYARD

The 2014 vintage was punctuated by a number of heat spikes throughout the ripening season, and presented one of the hotter summer seasons of recent times. Careful management in the vineyard with respect to irrigation and canopy management saw sound vine health prevail despite the risks of sunburn or moisture deficit due to the elevated temperatures. The Shiraz fruit developed fine concentrated berry fruit flavours and, considering the weather, a surprising amount of delicacy with the trademark cool climate spice a feature.

WINEMAKING

The Shiraz block was harvested on the 6th of April and fermented in a range of small fermenters, varying in size from two to ten 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 13-21 days on skins and transferred into a blend of new and seasoned French Barriques.

TASTING NOTES

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

CELLAR POTENTIAL 10 years.

HAVE IT WITH ...

Pepper steak pie.

