

Tasting Notes

The nose displays the characters of a classic **Barossa Shiraz**; with lifted aromas of **blackberries, ripe plums and dark forest** fruits matched by hints of earthiness and spice. The palate is elegant yet full flavoured whilst the lingering finish is a delightful blend of varietal fruit, spicy overtones and **restrained oak characters**.

Enjoy with grilled steak and fresh field mushrooms or an aged vintage cheddar.

Vineyard Notes

The Shiraz was sourced from the Schrapel family vineyards grown along the **eastern ridge of the Barossa Ranges**. Established 80 - 100 years ago by Lawrence Schrapel; the vineyard follows the contours of the hillface and is planted in fertile red brown loam topsoil with a deeper red clay calcareous base. The **higher elevation** of the vineyard and east west aspect is ideal for **cool even ripening** and sunlight exposure, naturally intensifying the aromatics and flavour profile of the fruit. Traditional viticulture practices of hand pruning to 70 buds per vine limit the yield from these old vines to 6.25t/Ha, concentrating the flavours into fewer berries.

Vintage Report

The weather leading up to the 2014 vintage was **eclectic** in the Barossa. A wet winter followed by frost during November 2013 caused concern among many wineries, but no significant damage was reported.

Mild conditions from December to January dominated the Barossa, but was interrupted by a heat spell in late January, with temperatures exceeding 40-degrees. Good vineyard management practices prior to ripening allowed vines to respond well to these conditions.

Rains in February granted a reprieve, providing milder ripening conditions and allowing growers to pick on flavour ripeness as opposed to fruit sweetness.

A challenging vintage but one that will bring out the **best in winemaking** and viticulture practices.

Winemaking Report

The fruit was crushed, de stemmed and left on skins in open top fermenters for eight days at a controlled temperature of 15-18 degrees.

The juice was then racked from the skins and pumped over the skin cap for **optimal colour and fine tannin extraction**. Once the primary fermentation was completed the juice was pressed and left to settle to complete secondary fermentation before being transferred into **new and older French oak barrels** for maturation. The wine was matured for 22 months in oak to enhance fruit and palate structure development before bottling.

Awards

Silver: International Wine Challenge, UK

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Bethany 2014 Shiraz

Region

Barossa Valley

Blend

Shiraz 100%

Acidity

6.3 g/L

Alcohol/volume

14.0 %

Residual sugar

0.5 g/L

Winemaker

Geoff and Robert Schrapel

