

TASTING NOTES

2016

St Leonards Vineyard

Shiraz

TECHNICAL INFO

Alcohol	13.9%
Standard drinks	8.2
RRP	\$32.00
Contains sulphites	



THE RANGE

Not far from the mountains, where the Murray still runs deep and clear, is a great curve in the river. Planted here is our vineyard where gnarled old vines send their roots deep into the rose-coloured sandy soils. Premium wines have been made and enjoyed here at St Leonards since 1860.

THE WINE

A classic local Shiraz. Deep in colour with aromas of crushed red berries and dried herbs. Richly flavoured with sweet plum and dark fruit characters with a hint of spice in a smooth and balanced style.

GRAPE VARIETY

Shiraz is Australia's favourite red grape and a regional treasure. We are lucky enough to have fruit from old vines, with all the intensity and depth of flavour that they bring. Shiraz is a pleasure to work with because of the way in which it carries flavours and aromas specific to the region and even the vineyard block, and layers these on top of a base of rich, soft plummy fruit. So Shiraz wines are always reliable, yet always interesting and different.

WINEMAKING

The fruit was, destemmed and crushed into our old open vat fermenters. During fermentation it was hand plunged two to three times per day for 10 days till dry. After fermentations the wine was pressed out in the old (1870's) basket press. Maturation was in a combination of old French and American barriques and puncheons for 18 months prior to bottling in October 2018.

CELLARING POTENTIAL

With its full flavours and well structured tannins it will repay careful cellaring for 5 to 8 years.

FOOD MATCHING

Back in the Old World there is an assumption that the local wines and local foods go together. There is much merit in this and we recommend a roast rack of Rutherglen lamb with all the trimmings.