



## 2008 SHIRAZ



### INTRODUCTION

In what could be best described as a difficult vintage throughout Australia, the Adelaide Hills for most part was spared the wrath of the heat. Whilst many regions were suffering in a mid-vintage heat wave, the cooler climes of the Hills provided relief from the 'un-seasonal' conditions. With the benefit of a slightly later growing season, the warmer than average conditions lead to low cropping levels and richly concentrated fruit flavours.

Aromas of dark cherries and juicy plum fruits combined with cool climate Shiraz spice and elegant nuances of French oak complement the fine tannin persistence.

### VITICULTURE

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

### VINIFICATION

Separate parcels were harvested on the 9<sup>th</sup> of April with the exceptional parcels fermented in small opens' and pumped-over or hand plunged twice daily. Each parcel was allowed to reach 28°C prior to being gently pressed, after spending 8-10 days on skins, and transferred into a blend of new and seasoned French Barriques.

### MATURATION/BOTTLING

Matured in new (30%) and seasoned French oak barriques.

### CELLARING

The 2008 Shiraz is drinking superbly well now, but is improving further with time and will reward patient cellaring.

### TECHNICAL DATA

Alc – 14.7%  
pH – 3.61  
TA – 6.65

Wicks Estate Wines Pty Ltd  
Telephone: +61 8 8212 0004  
Facsimile: +61 8 8212 0007  
Email: [info@wicksestate.com.au](mailto:info@wicksestate.com.au)  
[www.wicksestate.com.au](http://www.wicksestate.com.au)

