



Wicks
E S T A T E

2009 SHIRAZ



INTRODUCTION

In the lead up to the 2009 Shiraz harvest we witnessed an early spell of heat mid January, followed by near perfect ripening conditions in February and March. The later moderate temperatures giving rise to a small crop of intensely flavoured fruit with good natural acidity and great colour. Picked at moderate ripeness the tiny berries showed all the hallmarks of premium cool climate shiraz, combining spiciness with 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 over two days, the 2nd and 4th of April, with the exceptional parcels segregated into batches then fermented in small open fermenters and pumped-over or hand plunged twice daily. Each parcel was allowed to reach 28-30°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 2009 Shiraz will drink superbly whilst young, but the elegant fruit and tannin structure careful cellaring.

TECHNICAL DATA

Alc – 14.8%
pH – 3.48
TA – 6.21

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