



Wicks
E S T A T E

2013 SHIRAZ



INTRODUCTION

The 2013 vintage presented very favourable growing conditions throughout, with few extremes and generally warm, dry conditions. Whilst the day time temperatures were slightly higher than average, the nights remained cool and this was reflected in the high quality of the red fruit in particular. Vibrant flavours evident when sampling in the vineyard carried through to the resulting wines with great natural acidity balanced against the rich bright flavours and the spicy fruit backdrop, indicative of the wines' cool climate origins.

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 was harvested over three days in April; the 4th, 5th and 9th; providing us with a spread of ripeness throughout the block. Once in the winery it was fermented in separate batches, ranging in size from two to ten tonnes, with a range of techniques employed to further increase blending options and complexity in the finished wine. Each ferment was pumped-over early on and then hand plunged twice daily towards the end of ferment with each parcel encouraged to reach 28-30°C prior to being gently pressed off skins. Some batches were held on skins for an extended period, but all were pressed separately into a blend of new and seasoned French Barriques prior to final blending.

MATURATION/BOTTLING

Matured in new (34%) and seasoned French oak barriques.

CELLARING

The vibrant fruit flavours of the 2013 Shiraz will allow this wine to drink superbly whilst youthful but the elegant fruit and tannin structure will reward careful cellaring.

TECHNICAL DATA

Alc – 14.6%
pH – 3.67
TA – 6.3

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