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## 2015 Shiraz

ADELAIDE HILLS

### VINEYARD

The 2015 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.

### WINEMAKING

The Shiraz block was harvested on the 25th of March and fermented in a range of small fermenters, varying in size from two to ten tonnes. These were pumped-over early on and then hand plunged twice daily towards the end of ferment. Each parcel was permitted to reach 28-30°C then gently pressed after spending 14-17 days on skins and transferred into a blend of new and seasoned French Barriques.

### TASTING NOTES

COLOUR	Dark red purple.
AROMA	Dark cherry and black fruit flavours,
FLAVOUR	Cool climate spice and elegance all gently integrate with fine silken tannins highlighting the careful selection of French oak barriques.

CELLAR POTENTIAL 10 years.

### HAVE IT WITH ...

Pepper steak pie.

