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2016 Shiraz

ADELAIDE HILLS

VINEYARD

The 2016 vintage was quite early by comparison, yet presented very favourable growing conditions throughout, with few extremes and generally dry conditions. Whilst the day time temperatures were slightly higher than average, the nights were commonly 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.

WINEMAKING

The Shiraz block was harvested over three almost successive days in early March, being the 2nd, 4th and 5th. Once in the winery, a wide range of small fermenters were utilised, 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 14-21 days on skins and then transferred into a blend of new and seasoned French Barriques to complete primary and secondary fermentation.

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.

TECHNICAL DATA	Alcohol vol: 14.9%
	Total Acidity: 6.4 g/L
	pH: 3.62

CELLAR POTENTIAL	10 years.
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HAVE IT WITH ...

Pepper steak pie.