

WICKS

ESTATE



2018 SHIRAZ

SOUTH AUSTRALIA

INTRODUCTION

The 2018 vintage was a timely vintage, presenting very favourable conditions throughout, with few extremes and generally dry conditions. Day time temperatures were slightly higher than average, but the nights were often 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 and elegant cool climate spice characters 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 three almost successive days in early March, being the 4th, 10th and 11th. 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

MATURATION/BOTTLING

Matured in new (22%) and seasoned French oak barriques.

CELLAR POTENTIAL

The 2018 Shiraz will drink superbly whilst young but the elegant fruit and tannin structure will reward careful cellaring.

TECHNICAL DATA

Alc – 14.5%

pH – 3.52

TA – 6.2

