

2010 Red Baron Shiraz



Colour

Vibrant purple.

Nose

Intense aromas of mulberries, blackberries, plums and cherries, interwoven with nutmeg, cinnamon and cloves.

Palate

Fresh juicy red berries, plums and black cherries lead into a vanilla custard mid palate with hints of toast, coffee and mocha. The youthful tannins complete the experience with an injection of fresh toasty oak on the finish.

Winemaking

Ideal ripening conditions during Feb and March led to great colour and flavour development. Harvest was slightly later than usual, with most fruit enjoying the slower ripening period and became flavor ripe at moderate sugar levels.

Each batch was open fermented for 7-8 days on skins with low intensity pumpovers conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak.

Ageing

This wine is made to be enjoyed now while it is fresh, young and fruity.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

Alc. /Vol.

14.5%

Awards

Gold Medal, AWC Vienna International Wine Challenge 2011
Silver Medal, New Zealand International Wine Show 2011
Silver Medal, International Wine Challenge Catavinum 2011
Bronze Medal, Visy Great Australian Shiraz Challenge 2011
Bronze Medal, International Wine Challenge UK 2011
Bronze Medal, International Wine & Spirit Competition 2011
Bronze Medal, Hong Kong International Wine and Spirit Competition 2011
Bronze Medal, Japan Wine Challenge 2011
Bronze Medal, Royal Adelaide Wine Show 2011
Bronze Medal, Hong Kong International Wine Challenge 2011
4.5 stars, Shiraz & Blends Tasting, Winestate Magazine, Sept/Oct 2011

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