



## **Tasting Notes**

### **2010 Red Baron Shiraz**

**Appearance**  
Vibrant purple.

**Bouquet**  
Intense aromas of mulberry, blackberries, plum 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**

**Winemakers**  
**Scott Zrna**

**Alc. /Vol.**  
**14.5%**