

# Basket Pressed Shiraz

## Technical Data

**Appellation:** Barossa Valley

**Varietal:** 100% Shiraz,

**Yields per Acre:** 1.5 - 2 t/acre

**Cases Produced:** 400

**Filtration and fining:** none

**Wood treatment:** 1-2 Year old American/French Oak Barrels

**Length of barrel Maturation:** 24 months.

**Alcohol %:** 15.9

**Viticulture Practices:** The grapes that make up the Basket Pressed Shiraz are sourced from a single vineyard located at Rowland Flat in the Barossa Valley. The vineyard is dry grown in deep white sand over ironstone. The age of the vineyards that make up the 2014 Basket Pressed Shiraz is 50 years old.

**Vinification Notes:** The grapes are picked when they are physiologically ripe to obtain peak ripeness in terms of sugar and flavour. The grapes are de-stemmed into open fermenters, pH is adjusted and fermentation takes place over 10 days at a temperature of approx 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a Basket Press. Juice is then transferred to barrel to undergo Malo-lactic fermentation. All wine is raked and returned to barrel 2 to 3 times during the 24 month period to ensure a clean wine that does not need any fining or filtration.

**Colour:** Dense Black Purple

**Nose:** Intense blackberry preserves, Spicy notes with hints of vanilla and coffee.

**Palate:** Full bodied, warm, mouth filling, concentrated fruit supported by chewy tannins, crisp acid and long length

