





TASTING NOTES

PRODUCT 2014 Basket Pressed Shiraz

PRODUCER Kay Brothers Amery

COUNTRY South Australia

REGION McLaren Vale

GRAPE VARIETY Shiraz

ALCOHOL 14.2% by volume

RESIDUAL SUGAR 1.1 g/L

pH 3.66

TOTAL ACIDITY 6.5 g/L

CASE PRODUCTION 4,760 cases

WINEMAKING

The 2014 vintage began with good winter and spring rainfall which provided the vines with a nice healthy canopy. Windy conditions during flowering and a nasty hail storm meant yields were low. A warm start to summer was met by 59 mm of rain in February, following this; final ripening conditions were cool allowing delicate flavors to develop slowly, producing balanced wines.

The vineyard has a predominately eastern exposure. Soil varies from sandy loam at the top of the hill to heavier loam and clay as it transcends down the hill towards the creek. The dry climate forces the vine roots, ranging from 15 – 20 years, to delve into the ancient underlying geology consisting of quartz, ironstone and limestone. The grapes were traditionally vinified in open fermenters, and basket pressed then matured in a combination of American, French and Eastern European oak barrels for 12 months.

DESCRIPTION

The Basket Pressed Shiraz represents over a century of hard work, respect and toil in both vineyard and winery. We deliver Shiraz of superior quality and integrity.

Deep dark red in colour, it exhibits aromas of mulberry, clove and musk underscored by roasted hazelnut, cigar box and cedar. Juicy red berry fruits flood the palate and finish with balanced fine grained tannins.

BOTTLE SIZE 750ml