TASTING NOTES

PRODUCT	2017 Block 6 Shiraz
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Shiraz
ALCOHOL	14.5% by volume
RESIDUAL SUGAR	3.6 g/l
pH	3.58
TOTAL ACIDITY	6.7 g/l
CASE PRODUCTION	746 dozen

WINEMAKING

Block 6 vineyard faces east and rows run north south with significant undulation. Vines are spur and cane pruned with the canes wrapped onto the top wire of the low lying trellis. The present 3.5 acres comprises a corner of red loam, some heavy clay in the middle of the block and gravely alluvial soils on the lower side. The underlying "South Maslin Sands" geology is extremely complex containing layers of glauconite, limestone, sandstone and siltstone.

Vintage 2017 was set up by wonderful winter and spring rainfall, being the wettest season since 1992. This rain gave the soils and entire eco-system a much needed flush after the dry summers of 2015 and 2016.

Bud-burst was late but flowering conditions were mild and fruit set was quite good. Because of the mild summer temperatures vine canopies thrived with little stress compared to most years. The final ripening period was warm with cold nights, very favourable conditions for flavour development. Setting the scene for an outstanding high quality vintage.

Block 6 was hand-picked from the 125 year old vines on the 21st and 30th of March 2017, producing a healthy and clean crop of 11.37 tonnes.

The grapes were crushed, de-stemmed and plunged twice daily while spending 11 days on skins in our traditional open fermenters. The wine was then basket pressed and matured for 20 months in 40 % new French and American oak puncheons. Bottled in February 2019.

DESCRIPTION

Colour: Deep ruby.
Nose: Perfumed notes of potpourri, dark cherries, charcuterie and a hint of cedar.
Palate: Layers of concentrated dark fruit, cacao and black olive.
Followed by slowly building fine-grained chalky tannins of immense length. Rich and concentrated with power and finesse.