



YAKKA SHIRAZ

TASTING NOTES

Our 2016 Yakka Shiraz has a dark violet hue, with lifted aromas of raspberries and plum, anise and baking spices. The palate is plush, and tannins are silky smooth with well-integrated oak characters. Excellent to drink now and will benefit with 10+ years cellaring.



2016

VINTAGE NOTES

The first parcel of Shiraz was harvested on the 1st of March and the last parcel was picked on the 15th of March. This was approximately 2 weeks ahead of the average harvest dates for Shiraz at Longview Vineyard. The season started with good soil moisture enabling early spring growth, followed by ideal flowering conditions in November. The hot weather through December and January helped control the growth and wet weather in February freshened the canopies to ensuring even ripening. The ripening period from veraison was ideal with exceptional acid retention and cool climate flavour development.

WINEMAKING NOTES

At the winery the fruit is fermented cool, then left on skins for 10 days. After malolactic fermentation, the wine is aged in old and new (20%) French Oak Barriques for around 15 months.

WINE ANALYSIS

Blend.....	Shiraz (100%)
Alcohol.....	14.5%
Residual Sugar	0.9 g/L
pH.....	3.51
Total Acidity	6.3 g/L

ESTATE GROWN

ADELAIDE HILLS