



SILVER SPOON
ESTATE



SHIRAZ 2015

East Meets West

Variety:	100% Shiraz
Vintage:	2015
Harvest Date:	20 February 2015
Vineyard Location:	Northwest and Eastern Vineyards
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Un-irrigated vineyards, zero tillage, grass sward between rows, cane pruned
Oenological Data:	Yields – 1.5 tonne/acre
Alcohol:	14.1%
pH:	3.5
Production:	534 dozen (1068 cartons)
Bottle Packaging:	750 ml punted burgundy
Closure:	Stelvin ROTP Screwcap
Cartons:	6 bottles in branded cartons 2 x 3 laydown

THE 2015 VINTAGE SEASON:

2015 was a great year. There were good spring rains. The summer was mostly dry, however a few short rain events maintained soil moisture until harvest. Favourable weather conditions meant that minimal fungicide treatment was required on the vines. Yields were good and there was little pressure from pests and diseases.

THE VINEYARD:

The fruit is 100% Shiraz, sourced from blocks on either sides of our Mount Camel hillsides. The east facing block is protected from hot winds and the late afternoon sun. Its juice tends to be spicy, structured and textural. The west facing block is exposed to the warmer conditions and delivers berries with bold fruit flavours.

THE WINEMAKING:

The fruit was harvested in February 2015 and gently crushed. Fermentation occurred in open vats with occasional hand plunging, and then the must was basket pressed. The wine was aged for 17 months in 30% new French oak barriques, the remainder in old oak and inert containers. Final blending occurred just prior to bottling in August 2016. The wine was neither filtered nor fined.

TASTING NOTES:

A medium to full bodied wine, garnet red in colour. The nose highlights raspberries, sour cherries and plum, with hint of white pepper. An array of fruit flavours are present on the palate: blueberry, mulberry and plum. The texture is very dry with soft tannins and a clean finish.