



SILVER SPOON
ESTATE



GST 2015

Death and Taxes

Variety:	50% Grenache, 30% Shiraz, 20% Tempranillo
Vintage:	2015
Harvest Date:	Late February to late March 2015
Vineyard Location:	Northwest 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 - 1.0 tonne/acre
Alcohol:	15%
pH:	3.5
Production:	80 dozen (160 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:

All fruit was estate grown, sourced from steep north west facing slopes which are exposed to hot summer winds. The vines are unirrigated and the grenache and tempranillo have taken some years to reach maturity. Tempranillo tends to ripen early and grenache late, so there is a big variation in harvest dates.

THE WINEMAKING:

The fruit was harvested in late February to late March 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 18 months 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 bodied wine with a lifted bouquet of red fruit and floral characters. The grenache provides cherries and raspberries, with shiraz and tempranillo giving breadth and savoury elements to the palate. Natural acidity holds true to the finish.