



SILVER SPOON
ESTATE



SHIRAZ VIOGNIER 2015

The Ensemble

Variety:	95% Shiraz
Vintage:	2015
Harvest Date:	Late February 2015 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 - 1.5 tonne/acre
Alcohol:	14.7%
pH:	3.6
Production:	98 dozen (196 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 north facing slopes of the Dowd's Lane vineyard. The vines are unirrigated and relatively low yielding. They are cane-pruned by hand, and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

THE WINEMAKING:

The fruit was harvested in late February 2015 and gently crushed. The shiraz and viognier were picked on the same day and co-fermented in open vats with occasional hand plunging, and then the must was basket pressed. The wine was aged for 18 months in 75% French oak barriques, and bottled in August 2016. The wine was neither filtered nor fined, so a fine sediment may accumulate at the base of the bottle.

TASTING NOTES:

A full bodied wine of deep ruby red with the viognier providing a fragrance of violets. There is plum, chocolate, spice and vanilla on the palate. The oak is nicely integrated, providing elegant tannins that linger at the finish.