



# SHIRAZ 2014 'HALLMARK'



## THE VINEYARD

The Silver Spoon Estate vineyards are situated on the eastern and western slopes of the Mount Camel ridge line, with the highest point 320 metres above sea level.

The vines were predominately planted between 1999 to 2000 with a variety of rootstock and shiraz clones. The vines have not been irrigated, thus relying on deep root penetration into the rocky volcanic soils to provide a water supply.

The Hallmark is a blend of the finest grapes from both the eastern and western slopes.

## VINTAGE 2014

2014 was an excellent year, with good winter and autumn rains followed by a dry summer which enabled very low disease risk. Occasional rainfall in January and February preserved the integrity of the vines through the dry ripening period.

## THE WINEMAKING

Our grapes are hand-picked, fermented in open vats, and basket pressed. The shiraz was aged for 18 months in 30% new French oak, and lightly fined. Selection of the quantities for production of the Hallmark occurred just prior to bottling in September 2015.

The Hallmark is 100% Shiraz fruit.

## TECHNICAL DATA

Alcohol:	15.5%
pH:	3.6

## TASTING NOTES...

This wine displays a rare combination of finesse and power. It is deep and brooding, garnet red in colour. The bouquet has a floral character with hints of rose petal and violets. Red and black berries dominate the front palate, leading to dark honey and spice in the middle, and 'figgy pudding' on the finish. The wine effortlessly carries its tannins, alcohol and natural acidity to deliver an elegant, complex wine that will age for 10+ years.

## WINE PAIRING WITH FOODS:

A good steak, lamb or venison. Beef Wellington.