



SHIRAZ VIOGNIER 2013

Mount Camel – Heathcote Region

95 POINTS 2016 James Halliday Wine Companion Book



VINTAGE 2013-

Our vineyards are non-irrigated, thus producing low yielding vines and wines of intense flavor. Despite a very hot summer, the deep roots enabled the vines to endure against the heat, leading to very concentrated fruit flavors and relatively higher sugar/alcohol levels. Remarkably, the natural acidity in the fruit was excellent, thus preserving freshness and structure to this vintage.

THE VINEYARD

In 2008 the Silver Spoon Estate was established – a 100 acre property of Cambrian soil. In 2013, we purchased the adjoining property of 150 acres of beautiful red Cambrian soil, including a mature 50 acre vineyard with plantings of Shiraz, Viognier, Grenache, Mouvedre and Tempranillo.

The fruit for this wine was picked from our vineyards on the western side of the ridge, which we acquired in 2013. The vines were originally planted in 2002, and raised without access to irrigation water. The vineyard practices have been based on organic principles with use of organic fertilizers, mowing in the mid-rows and mulched prunings to generate carbon and encourage microbial activity. Over the years the roots have sought deeper penetration into the rocky red Cambrian soil, thus providing a natural protection from the long dry periods in summer. The vines are cane-pruned for low yields of grapes - approx 1 tonne per acre, thus ensuring fruit of the very highest quality and intensity of flavor.

THE WINEMAKING

Our grapes are hand-picked, fermented in open vats, and basket pressed. The Shiraz grapes were co-fermented with 5% Viognier, and aged in large French oak puncheons for 12 months and lightly fined prior to bottling under screw cap in April 2013.

TECHNICAL DATA

Alcohol:	14.6%
Standard Drinks:	8.6
pH:	3.5
TA:	6.4

TASTING NOTES...

JAMES HALLIDAY NOTES: Always hard to resist a pretty face. This is perfumed, well integrated, ample flavored and balanced. As they say in the classics: we have a live one here! Plums, cherries, violets and modest rounds of black pepper and crushed dry spice. Ultra fine-grain tannin.

The Viognier give a dense purple hue to the garnet red color of the Shiraz. The lifted aroma has hints of violets, berries and spice. The palate has black and red current fruit flavors which are structured within the natural acidity and soft tannins. Enjoy this wine now or cellar 2022.

WINE PAIRING WITH FOODS...

Our Shiraz Viognier co-fermented wine will compliment any pork, duck or spicy foods dishes.