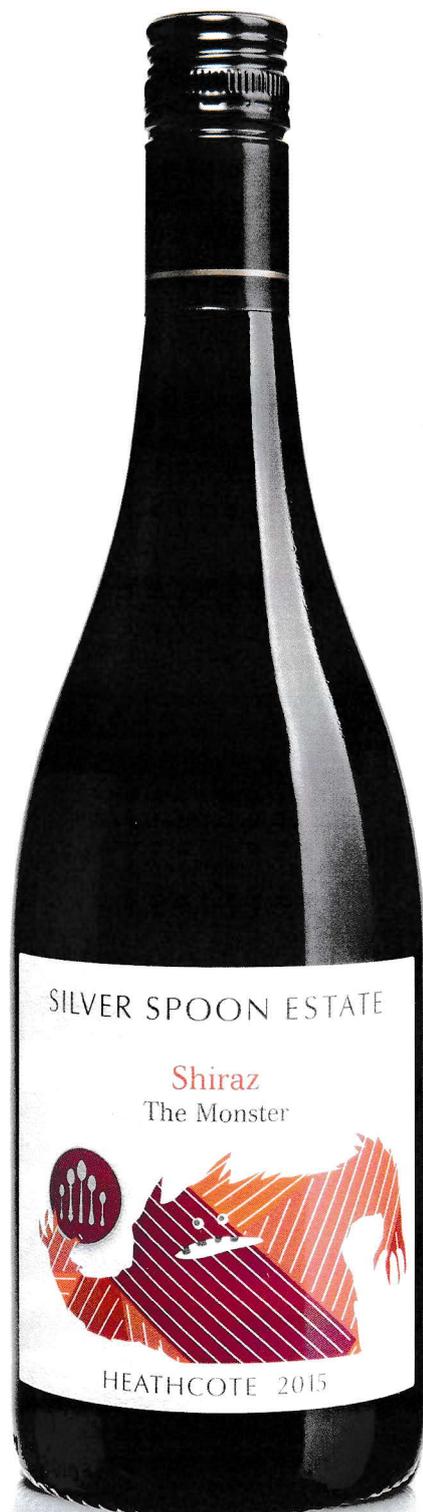




SILVER SPOON
ESTATE



SHIRAZ 2015

The Monster

Variety:	100% Shiraz
Vintage:	2015
Harvest Date:	28 February 2015
Vineyard Location:	Northwest Vineyard
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:	16.2%
pH:	3.59
Production:	129 dozen (258 cartons)
Bottle Packaging:	750 ml premium punted burgundy
Closure:	Stelvin ROTP screw cap
Cartons:	6 bottles in branded cartons 1 x 6 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, primarily sourced from our north facing block of shiraz clone BVRC12. The vines were planted in 1999 and are unirrigated, yielding about 1.5 tonnes per acre.

THE WINEMAKING:

The fruit was harvested in late February 2015, when the grapes were fully ripe. 10% whole bunches were included in the ferment, which took place in open vats with occasional hand plunging. The must was basket pressed and the wine was aged for 12 months in 30% new French oak barriques, then a further 5 months in inert containers. Final blending occurred just prior to bottling in August 2016. The wine was neither filtered nor fined. Notwithstanding the relatively late harvest date, the wine has excellent natural acidity and there was no need to make additions.

TASTING NOTES:

In appearance it's a full bodied wine, dense ruby red with a hint of purple. It displays high viscosity on the walls of the glass. It delivers aromas of dark plum, toasted almonds, vanilla and spice. There are mouth-coating layers of sweetness, savoury and spice: blackberries, plum, black olives, cinnamon, that together with the tannins and acid, rise to tame the challenge of the alcohol.