



## 2015 Nepenthe Shiraz

Unique in character, classically Nepenthe.

### VARIETY

Cool climate Shiraz has been rapidly growing in reputation and popularity in the past few years. At Nepenthe we saw the potential for Shiraz in the Adelaide Hills when vines were planted at our Hahndorf vineyard in 1999. It's an ideal site for Shiraz with high altitude, low vigour soils and northerly aspect. Our aim with this wine is to produce an elegant style with pure, berry fruit, spice and medium weight with great balance, structure and approachability.

### VINTAGE

Rain over winter was above average resulting in full soil profiles, ideal for the start of the growing season. Unseasonably dry and warmer than average temperatures during spring gave an early start to the growing season, and the warm conditions promoted strong even growth. Dry conditions meant that supplementary irrigation was required earlier than in a "normal" growing season. While warmer than average conditions continued throughout the early part, vine canopies continued to develop well and conditions for flowering were perfect, resulting in well formed, even bunch development. A short heat wave in early January resulted in a devastating bushfire in the Sampson Flat Area. Fortunately, the fire occurred before vines had entered veraison, as once in veraison smoke taint becomes a major issue. None of our vineyards were affected by smoke.

Following veraison in mid-January, conditions changed from what is normally one of our hottest periods, to one where the temperatures were below average, and much needed rainfall was above average. Mild days and cold nights allowed the fruit to ripen more slowly.

**Murray Leake – Viticulturist**

### WINEMAKING

The grapes are picked in the cool of the night and transported to the winery where they are de-stemmed and crushed. Fermented in open top vats and then pressed, the wine is allowed to settle for a day before being racked to a mixture of new and older French and American oak barrels. The wine is matured in barrels for approximately 16 months prior to blending and bottling.

**James Evers - Winemaker**

### THE WINE

**Region:** Adelaide Hills

**Variety:** Shiraz

**Colour:** Bright crimson with a hint of purple

**Bouquet:** Vibrant fruit aromas of raspberry blackberry and plum supported by notes of violet, spice and vanilla

**Palate:** A traditional cool climate style with a mid-weight, elegant palate showing raspberry and blackcurrant fruit flavours with subtle sweet vanilla oak notes, velvety tannins and a long, structured finish.

**Alcohol:** 14.5%

**Cellaring:** Drink now

**Serving suggestion:** Enjoy with lighter red meat dishes such as beef stir fry, veal saltimbocca or a traditional BBQ.

