



REDMAN 2012 SHIRAZ

GROWING AREA: Coonawarra

GRAPE VARIETY: Shiraz

ALCOHOL: 14.1%

TOTAL ACIDITY: 6.5g/l

pH: 3.38

WINEMAKERS: Bruce and Malcolm Redman

SHOW AWARDS:

Silver	Boutique Wine Awards	Class 12	2014
Bronze	Winewise Small Winemakers	Class 45	2014
Bronze	Aust Small Winemakers	Class 55	2014
Bronze	Sydney	Class 28	2015

WINEMAKERS COMMENTS:

The 2012 Redman Shiraz is made from grapes grown on vines that are over forty years old, and carefully hand pruned, on the Redman family vineyards in the heart of Coonawarra.

Good winter rainfall in 2011 and warm weather in early spring resulted in an early even budburst. These favorable conditions continued to late October, when flowering commenced. There was a lot of wind during flowering and set, which caused some problems. Summer saw dry and mild conditions which were ideal for ripening the grapes.

The Shiraz grapes were harvested from mid March to mid April, which is slightly earlier than usual. The fruit showed excellent flavour and varietal definition with yields being a slightly below average, due to poor set and a very dry summer.

The grapes were mechanically harvested and crushed in the field. Carefully monitored fermentation, using specially selected yeast, was carried out in open concrete and stainless steel fermenters. The wine was matured in American and French oak hogsheads for fourteen months prior to bottling. The wine was bottled in February 2014.

TASTING NOTES:

Colour: Medium red with purple hints.

Bouquet: The nose shows spicy Shiraz fruit and cedary oak .

Palate: The palate is medium bodied. Sweet rich fruit and soft velvet tannins result in a well structured wine with a long dry finish.