



REDMAN 2013 SHIRAZ

GROWING AREA: Coonawarra

GRAPE VARIETY: Shiraz

ALCOHOL: 13.8%

TOTAL ACIDITY: 6.39g/l

pH: 3.37

WINEMAKERS: Bruce and Malcolm Redman

SHOW AWARDS:

Gold	Limestone Coast	Class 13	2015
Bronze	Sydney	Class 34	2016
Bronze	Adelaide	Class 31	2016
Bronze	Melbourne	Class 43	2016

WINEMAKERS COMMENTS:

The 2013 Redman Shiraz is made from grapes grown on carefully hand pruned vines that are nearly fifty years old on the Redman family vineyards in the heart of Coonawarra.

This was an excellent vintage and after a warm, fast flowering and even set, bunch numbers were looking good. A dryer and warmer summer advanced the ripening quite quickly, however a late “Indian summer” gave us the opportunity to pick the grapes in optimum condition, without the pressure of an early seasonal break.

These Shiraz grapes were steadily pick from mid March to mid April, and exhibited high colour density, concentrated fruit flavours and good tannin structure, but with yields being a slightly below average.

After being 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 in February 2015.

TASTING NOTES:

Colour: Medium red with purple tinges.

Bouquet: The nose shows pepper and spice Shiraz fruit and cedar oak overtones

Palate: Medium bodied with soft round tannins complimented with sweet fruit. This full flavoured fruit driven wine has a long dry finish.