

THREE VINEYARDS



SHIRAZ 2016

Every vintage I reserve grapes from our three best producing vineyards to make this wine. I love the alchemy of putting the pieces together to create this beautiful, balanced and easy drinking wine. I hope you enjoy.

Winemaker: Jo Nash

VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Shiraz
Alcohol	14.5 %
Best Consumed	2017 - 2027

JO'S WINEMAKING / VITICULTURE

Fruit for this Three Vineyards Shiraz was harvested from three vineyard sites within Central Victoria during March/April 2016. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak staves for 8 months, after which the final blending of select parcels took place.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we managed to juggle our way through it, and completed yet another successful harvest!

JO'S WINE DESCRIPTION

My Three Vineyards 2016 Shiraz is deep purple, with delicious ripe blackberries, plums and a hint of spice. This is a medium bodied, modern Australian wine with a rich and full palate, impressive length and a great finish.

JO'S FOOD RECOMMENDATIONS

This Shiraz is made to be enjoyed with food. Try with Charcuterie or robust cheese. Char-grilled steak, or a rich, spicy tomato based pasta dish such as Spaghetti Bolognese or Lasagne love this wine and work beautifully together.

