



Bethany[®]
WINES *of* BAROSSA

THE SCHRAPEL FAMILY HAVE
BEEN TILLING THE SOIL IN
THEIR BAROSSA VINEYARDS
FOR OVER 160 YEARS.

first village

SHIRAZ

BAROSSA / 2016

TASTING NOTES

Dark purple red with crimson edges. A brooding nose of black fruits, plums and cooking spices, seductive and elegant. Dark black fruits, some subtle spice and a beautifully intermingled hint of fine grained oak. The rich, ripe black fruits on the palate are framed in a tight and elegant structure of fine velvet tannins which carry the fruit through to a long, balanced finish.

VINEYARD NOTES

Sourced from some of the finest parcels within the Bethany vineyards, this Shiraz displays all the qualities of fine Barossa Valley Shiraz from an exceptional vintage.

VINTAGE REPORT

The 2016 vintage was an overall a balanced, cooler vintage in the Barossa with a long ripening period which led to reds developing exceptional colour and tannic framework along with a deep fruit profile and aromatic intensity.

WINEMAKING REPORT

Fermented on skins in the traditional manner for 6 - 8 days at 20 - 25 degrees with juice being racked from the skins and returned for optimal colour and fine tannin extraction. Fermentation was initiated prior to racking into French oak barrels for twelve months to allow fruit and palate structure to develop. This method of winemaking results in a modern style of Shiraz with enough oak to give complexity without overshadowing the wine.

REGION

Barossa Valley

BLEND

Shiraz

ACIDITY

5.9 g/L

PH

3.48

ALCOHOL / VOLUME

14.0 %

RESIDUAL SUGAR

<1.0 g/L

WINEMAKER

Alex MacClelland

AWARDS

