



## 2015 Gate Block Shiraz



### THE NAME

Our Gate Block vineyard is located in the hills that rise to the east of the township of Hahndorf. It's an ideal site for cool climate Shiraz with its high altitude that helps to preserve intense fruit characters, a northerly aspect to capture ample sunlight and low vigour soils to encourage concentrated flavours. We select the best fruit from this site to produce a Shiraz of elegant, depth and generosity.

### 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 fruit was picked during the cool of the morning and then crushed and destemmed. Fermentation occurred in open vats, between 22 – 25 degrees for approximately 7 days. Post fermentation the wine was pressed into a balance of new and old French oak hogsheads and puncheons. The wine was matured in oak for between 15 months prior to bottling.

**Alex Trescowthick – Winemaker**

### THE WINE

**Region:** Adelaide Hills

**Variety:** Shiraz

**Colour:** Bright deep crimson

**Bouquet:** Fresh red berries with hints of pepper and spice and oak characters from 12+ months aging in French oak.

**Palate:** Ripe berry fruit flavours of black currant and blueberry are supported by firm tannins and a long, lingering finish.

**Alcohol:** 14.5%

**Cellaring:** 5 – 10 years

**Serving suggestion:** Enjoy with red meats such as veal, beef and kangaroo. Also enjoy with a lamb casserole, rich tomato based pasta dishes or a mature cheddar.