



# REDMAN 2015 SHIRAZ

**GROWING AREA:** Coonawarra

**GRAPE VARIETY:** Shiraz

**ALCOHOL:** 14.2%

**TOTAL ACIDITY:** 6.3g/l

**pH:** 3.46

**WINEMAKERS:** Bruce and Malcolm Redman

## SHOW AWARDS:

Award	Show	Class	Year	Award	Show	Class	Year
Gold	Melbourne	38	2018	Silver	Adelaide	32	2017
Gold	Limestone Coast	318	2018	Silver	Rutherglen	213	2017
Silver	Hobart	25	2018	Bronze	Sydney	35	2018
Silver	Cowra	130	2018	Bronze	Perth	28	2018
Silver	Adelaide	33	2018	Bronze	Brisbane	37	2017
Silver	Limestone Coast	28	2017	Bronze	Sydney	34	2017

## WINEMAKERS COMMENTS:

The 2015 Redman Shiraz is made from grapes grown on vines that are over forty years old, which are carefully hand pruned, on the Redman family vineyards in the heart of Coonawarra.

The 2015 season started with good winter rains. A warm dry Spring initiated an early, but even, flowering and fruit set. Summer provided dry, warm days and cool nights, and along with some timely rain, at the end of January, allowed the grapes to ripen to optimum maturity.

These Shiraz grapes were harvested from early March to early 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, vigilantly 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 2017.

## TASTING NOTES:

**Colour:** Dark crimson with purple tints.

**Bouquet:** The aroma exhibits dark berry fruits with some cracked pepper hints, and vanilla oak

**Palate:** Medium bodied with soft round tannins, the palate has excellent depth and length of flavour while showing great structure.