

Redman 2014 'The Last Row' Shiraz

GROWING AREA: Coonawarra GRAPE VARIETY: Shiraz ALCOHOL: 14.0%

WINEMAKERS: Bruce and Malcolm Redman

WINEMAKERS COMMENTS:

The Shiraz grapes were sourced from 80 year old vines from our 'Northend' Block, which are carefully hand pruned, in the heart of Coonawarra.

Season 2014 in Coonawarra started with the winter season which was the second wettest in the last 28 years. Spring in Coonawarra saw the rainfall continue with almost double the long term average falling, a blessing in disguise with the warm weather that was to follow during summer.

Flowering from late November to mid-December was cold and windy consequently fruit set was impacted, with January and early February being hot and dry.

The warm weather brought the ripening of many of the varieties on rapidly. But the cool nights and moderate days soon rolled in around mid to late February. March and April were cool and mild, perfect for ripening.

The Shiraz grapes were harvested on a cool morning, on the 5th of April. The fruit showed excellent flavour and varietal definition.

The grapes were mechanically harvested and crushed in the field. After two days cold soaking, a wild yeast ferment kicked off. Fermentation was carried out in open fermenting tanks and the cap was hand plunged twice a day. The wine completed fermentation on skins, and was then transferred to new French oak barrels.

The wine was bottled under screw cap, in February 2016, after eighteen months aging in French oak hogsheads.

TASTING NOTES:

Colour: Medium red with purple hints.

Bouquet: The nose shows spicy notes with dark red berries and cedary oak .

Palate: The palate is medium bodied. Sweet rich fruit and soft velvet tannins result in a well structured wine with a long lingering finish.