



2017

PHILIP SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

An excellent year in the Hunter Valley. Dry throughout the growing season, the vineyards burst early but a cool spring slowed the growth periods, meaning ripening was around 2-3 weeks later than usual. December saw warm weather with average rainfall allowing for healthy and clean canopies giving excellent ripening conditions. January and February saw significantly lower than average rainfall conditions which meant ripening was even and let the team have the ability to pick fruit at its optimum ripeness.

Colour

Deep purple.

Aroma

Fresh red and black berries coupled with spice and hints of blue fruits.

Palate

An intense palate of fresh fruits with a beautifully fine tannin structure. Classically medium bodied, exhibiting true Hunter regionality with its perfectly balanced acidity and impeccable length

Vinification/Maturation

Crushed into a combination of open top and static fermenters for a gentle 3-day pre-fermentation cold soak. The wines were then inoculated with cultured yeast and colour & tannin extracted from the skins by a combination of plunging and pumping-over for a period of up to 10 days. After pressing, the wines were transferred to a combination of stainless steel, to give freshness, and oak barrels, (10% new) to give richness & complexity, for a maturation period of 12 months. Once optimum maturation was obtained the parcels were blended and prepared for bottling.

Alcohol/Vol 13.5%