

# SUBREGIONAL TREASURES

# EBENEZER

## 2017 SHIRAZ

These wines are a celebration of 'Place' and the intricate effect it has on the flavours of this wine. This special release is made to not only embody the Barossa Valley, but to reflect the unique characteristics of the Ebenezer sub region.

The 2017 Ebenezer Shiraz is sourced from our Barossa vineyard and is a combination of three separate parcels. Block 8 gives the wine focus and elegance due to the shallower soils in this area of the vineyard, whilst Block 3 is old vine material which provides rich, dark fruit flavours. The plushness of fruit and palate weight is provided from the fruit picked from Block 4.

The parcels were harvested on the 22<sup>nd</sup> of March and fermented at 21 degrees for 9 days in 10T open top fermenters. Malolactic fermentation was completed in tank before being barreled down to new and used French oak Barriques for approximately 18 months maturation prior to bottling.

### WINEMAKER NOTES

- Colour:** Deep red core with purple hues and silver rims.
- Aroma:** Complex nose with mulberry, spice, rhubarb, cherry and sarsaparilla. Rich fruits, bramble and integrated oak characters. Nice florals finished off with red liquorice, strawberry and some darker fruits.
- Palate:** Full palate with tight, clean, acid lines. Cherry, red licorice and bright, fresh fruits. Mid-palate sweetness, long and lingering tannins, lifted florals and oak that carries through to the finish.
- Food Match:** Meatball, tomato and basil ragu.
- Cellaring:** 15 years

### ANALYSIS

<b>Alcohol:</b>	14.5%	<b>TA:</b>	5.88g/L
<b>RS:</b>	0.4g/L	<b>pH:</b>	3.61
<b>Other:</b>	Vegan		



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