



2015 IRONBANK SHIRAZ



Food Match
Pair with grilled meats

Tasting Note

The 2015 Ironbank is predominantly Shiraz (88%). For the first time in this blend we have added Pinot Noir for a silky mouth-feel. The Shiraz gives lifted spice and ripe berry aromas. The sweet fruit flavours make this an exceptionally well balanced, full bodied wine.

Winemaking

Despite some unseasonal weather throughout the 2014/15 growing season the vintage has produced wines with excellent acid balance and strongly developed flavours and wine colour.

Hand-picked, then destemmed into open-top fermenters the fruit is cold soaked for about 4 days to extract colour and fine aromas. Once fermenting, each small ferment batch was plunged twice daily. After a sixteen day fermentation the free-run wine is then pumped to oak and the skins traditionally basket pressed.

15 months ageing in a mixture of new and old French oak has created a complex wine with excellent ageing ability. Drinking beautifully now, however cellaring will reward those with patience to wait.

Vineyard

Carefully selected vineyards near Macclesfield, Woodside and Gumeracha in the Adelaide Hills consistently produce outstanding shiraz, whilst the Pinot is sourced from our home block vineyards at Longwood.

Fermentation: whole berries in open fermenters
Pressing: basket pressed into new and used oak
Alcohol: 13.5%
Cellar: 7-10 years