

2014 GK Perseverance Shiraz

Shiraz grown in cool-climates such as the Adelaide Hills is beginning to establish a name for a style that displays elegance, subtle richness and savoury characters. Our vineyards are located in perfect sites for growing Shiraz in the Adelaide Hills and allows for the crafting of a wine with elegance and finesse with developed ripe characters while retaining typical cool-climate characteristics.

Viticulture

The 2014 Shiraz is sourced from our two vineyards located in Kenton Valley and Forreston (just North of Gumeracha). Grapes were sourced from Sheep Block at our Kenton Valley vineyard and Block 3 at our Forreston vineyard. Each year the low-yielding vines are shoot and bunch thinned and then picked in a manner to encourage flavour retention and colour intensity. The 2014 vintage started alike a typical warm and dry year but the harvest period was longer than average due to a cool finish to the year with picking extending into April.

Winemaking

The wine was cold soaked prior to yeast inoculation and then fermented in large format 20 tonne fermenters for over 10 days with twice daily juice pump-overs prior to pressing. All pressings were combined with the free-run wine and transferred to older French oak plus a component matured in tank with French oak staves.

The final wine exhibits a maroon dark red colour with purple hues on the edge. All our shiraz wines display red fruits and black pepper aromas on the nose. The palate displays a hint of savouriness, cherries, blackberries and dense fruit cake. Cool climate terroir has seen the development of fine and textured tannins which are supported by the strategic use of new and old French oak barrels. The wine is ready to drink now or will cellar well and reach its full potential in 5 to 10 years.

Variety - Shiraz (clone 1654 + Magill Estate)

Alcohol - 14.5%

pH - 3.5

TA - 6.3 g/L

