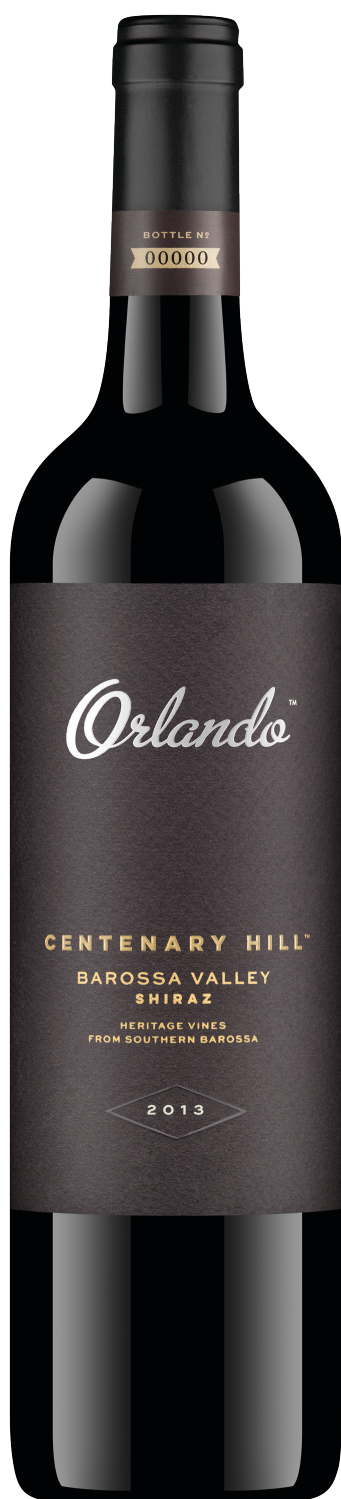


Orlando



2013 ORLANDO CENTENARY HILL SHIRAZ - BAROSSA VALLEY

COLOUR

Unky dark, opaque crimson red.

AROMA

A dense and ripe nose reflecting the excellent 2013 vintage, showing vibrant and complex blackberry, blackcurrent, spice and dried herb characters. Carefully selected oak adds cedar notes to round out an impressive nose.

TASTE

Dense, full and intense with sweet, dark fruit and ripe berry flavours. Fine grained tannins and well integrated oak give a lovely texture, leading to a long finish. An outstanding vintage in the classic Centenary Hill style.

BOTTLED DATE

March 2015

REGION

Barossa Valley

GRAPE VARIETIES

Shiraz 100%

WINE ANALYSIS

14.5% alcohol/volume

6.3g/L total acid

3.57 pH



Orlando

VINTAGE CONDITIONS

The 2013 vintage in the Barossa Valley was one of the driest, warmest and earliest in memory. The flowering period was particularly volatile, with a number of dramatic lightning storms and some unseasonably hot days during spring which resulted in lower than average yields. Excellent warm conditions during summer ensured fully ripe Shiraz grapes with concentrated flavour. As a result, fruit quality at harvest was excellent, allowing the winemakers to craft wines of exceptional depth and enormous power.

WINEMAKING

The grapes were selected from four mature vineyards and were harvested between the 21st February and the 1st March. 83% of the blend came from Rowland Flat with 17% from the sub region of St. Jakobi. Each block was crushed separately into either wide based static fermenters or, in the case of the smallest parcels, traditional open concrete fermenters. A neutral yeast strain was selected for inoculation, so as to retain all of the personality of each of the individual fruit parcels. Fermentation temperatures were allowed to peak at around 28°C early in ferment, and then maintained at a more moderate 20-22°C range, with maceration regimes reviewed by the winemaker during twice-daily ferment tasting, and then revised accordingly. The parcels were drained and pressed separately into carefully selected new French and American oak hogsheads. Whilst the French oak contributes structure, elegance and some restraint, the American oak adds spice and more generous oak flavours. The parcels were racked after the completion of malolactic fermentation and then returned to the same hogsheads for a total of 23 months' maturation. The blending process saw each individual barrel assessed by the winemaker; any that were found to be below the standard of Centenary Hill were not incorporated in the final blend. Bottling took place in March 2015, with subsequent bottle maturation prior to release providing additional complexity and further integration of oak and fruit.

AWARDS

Centenary Hill Shiraz is licensed to carry the Barossa Trust Mark, a mark that identifies Barossa-made products of the highest quality and genuine origin.

