



## PROJECT COMPANY SHIRAZ 2014

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This Shiraz comes from some of the original planting at our Evan's Vineyard in Coonawarra. The first four rows of vines next the Riddick Highway of Evans One Old Block is Shiraz that was planted in 1968 and when we aren't making PPC wines out of it, it is a small but important part of our Coonawarra wine blend.

A cool wet winter in 2013, with a cool mild spring, wet October and November lead to poor flowering, small crops and abundances of concentrated flavour. After a little summer rain in February, the vines grew some lovely Shiraz which we picked in early April.

The fruit was brought to the traditional home of Petaluma in the Piccadilly Valley (2014 was our last vintage there before we moved out to Woodside) and placed in the cool room to be chilled

overnight. The next day the fruit was destemmed through our little Bucher Delta E1 into 1.5T open-top fermenters. The beauty of this little destemmer is that there are no rollers to crush the fruit, resulting in an open-top fermenter of whole berries, which are unmacerated and ready to be seeded and gently fermented.

Fermentation took about two weeks and the wine was pressed off into tank to be seeded with MLF bacteria, settled overnight, and then racked to one new French Hogs Head and one single use French oak barrique. The wine was racked out of oak to tank after the completion of MLF, sulphur adjusted and run back to the same oak to finish maturation.

After 17 months in oak and being transported from Piccadilly to our new

winery in Woodside, the wine was pulled out of oak, given a gentle egg white fining and bottled at our new winery in October of 2015.

This lovely cool climate Coonawarra Shiraz has hints of aniseed and mocha, with a gentle spice. Drink now or drink later (10 plus years later).

### Gordon Turnbull

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ABV%	14.1
TA g/L	5.1
pH	3.63
Dry Scale	0.8

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