

# 2015 IRONSCRAPER SHIRAZ



HARE'S CHASE

James Halliday-94 score



## Technical Notes:

<b>Winemaker:</b>	Jason Barrette
<b>Varietal:</b>	95% Shiraz 5% Cabernet Sauvignon
<b>Region:</b>	Marananga Barossa Valley
<b>Alcohol:</b>	14.5% alc/vol
<b>pH:</b>	3.65
<b>TA:</b>	5.3g/L
<b>Residual Sugar:</b>	1.28 g/L
<b>Bottled:</b>	11 January 2017

## Vintage Conditions

Good Winter rains resulted in 20% higher than average rainfall which charged up the soil moisture reserves. Warmer Spring temperatures ensured vines got the healthy start to the growing season they required. Very little rain fell during December and the first few weeks in January. However mid-January we saw 30mm of rain fall at the perfect time to ensure healthy vine and grape ripening. Near perfect growing conditions continued for the rest of the season producing small berries resulting in great colour and varietal flavour.

## Vineyard Selection

The Ironscraper Shiraz is our entry level wine sourced from several blocks within the Hare's Chase vineyard.

## Winemaking

The Shiraz grapes are picked, destemmed and fermented (EC1118 yeast) in small open top fermenters with a combination of daily pigeage and pump-overs to achieve extraction of colour, flavour and tannin from the grape skins. At the completion of fermentation, the wine is pressed with free-run and pressings combined and filled to neutral AP John American oak 300L hogsheads for a maturation period of 18 months before careful barrel selection and blending. The wine is neither fined, nor filtered

## Tasting Evaluation:

**Colour:** Deep purple with dark concentrated core with ruby rim.

**Aroma:** A complex amalgam of blue and black fruits, plums, blueberry, Açai berry and juniper. Subtle scents of espresso and cedar add further interest.

**Palate:** Rich mouth coating flavours of red plums, black currant and olive tapenade and charcuterie. Fine grain spicy tannins encompass the sweet fruit core.

A wine not for the faint hearted considering its price point. Drink now with Dry-aged Tomahawk steak, or tuck away in the cellar for 10+ years for future enjoyment.