

# Curious

2013 SHIRAZ



## VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14%
Best Consumed	2013 - 2017

## WINEMAKING / VITICULTURE

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on American oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

## HARVEST NOTES

The summer of 2012 / 2013 was hot and dry – the hot weather ripening grapes out of the 2013 vintage early and the dry spell allowing the sugars to develop fully. Balancing sugar and acid was tricky this year, however the vintage ended with a bang with great flavour ripeness being achieved at the last minute. 2013 will go down as a cracking year, with excellent overall quality and magnificent, vibrant colour in the reds.

## WINE DESCRIPTION

A rich, complex wine with mouth filling flavours of ripe plums, chocolate and spice, with a hint of toasty oak.

## FOOD RECOMMENDATIONS

A great match with tomato based pasta dishes or a juicy steak.

McPherson Wines Pty Ltd 6 Expo Court Mount Waverley 3149 Australia

T +61 3 9263 0200 . F +61 3 9263 0250 . E info@mcphersonwines.com.au

[www.mcphersonwines.com.au](http://www.mcphersonwines.com.au)