



Curious

2016 SHIRAZ

Winemaker: Jo Nash



SILVER MEDAL Cowra Wine Show 2017

BEST VALUE BUYS - 4 STARS:

WINESTATE Magazine New Release Aug/Sept Edition 2017

BEST OF NEW RELEASES – 4 STARS:

Winestate Magazine Special Annual Edition 2018

BEST OF BEST VALUE BUYS \$20 & UNDER (\$25NZ) – 4 STARS:

Winestate Magazine Special Annual Edition 2018

VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14.5%
Best Consumed	2018 - 2022

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.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we managed to juggle our way through it, and now quality looks very good.

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 chargrilled steak.