



Don't tell Gary.

2014 GRAMPIANS SHIRAZ

DTG 2014 Shiraz scores 95 POINTS and



James Halliday - Published 03 June 2016

GOLD 2015 Victorian Wine Show

GOLD 2015 Royal Hobart Wine Show

SILVER 2015 Royal Adelaide Wine Show

SILVER 2015 Cowra Wine Show

BRONZE 2015 Royal Queensland Wine Show

BRONZE 2015 National Wine Show of Australia



This wine is a labour of love – one the accountants didn't know about. In 2014, I discovered an exceptional parcel of Shiraz from the Grampians which I gently crushed, then tucked away in some ridiculously expensive French Oak barrels to age for 12 months. The wine speaks for itself – minimal intervention, purity of fruit, Shiraz at its best. Made by a winemaker, not an accountant.

*Enjoy with abandon. Just ... **Don't tell Gary.***

Winemaker: Jo Nash

JO'S VINTAGE INFORMATION

Region	Grampians, Victoria
Varietal	100% Shiraz
Alcohol	14%
Best Consumed	2015 - 2020

WINEMAKING / VITICULTURE

Fruit for the DTG Shiraz was sourced from a single vineyard established in 1998 in the rugged, mountainous Grampians region of Victoria. Wines from this region typically produce characters of elegance, power and beauty with staying power. The wine was fermented with wild yeast, in open pots, hand plunged twice a day for 10 days. As soon as primary fermentation was complete, the wine was racked into 500L French Oak Puncheons (80% New Oak, 20% 1 Year Old), where it was left to go through malolactic fermentation. With minimal intervention, the viticulture/winemaking was more important than ever.

HARVEST NOTES

The growing season in 2014 presented some challenges including frost in late 2013 and extreme heat in early 2014. Once harvesting began in late January we were pleasantly surprised by the quality of the fruit and the resulting wines. Yields were down but quality was up this year. Whites have good varietal character, with great flavour, whilst the reds have beautiful colour and flavour intensity.

WINE DESCRIPTION

The 2014 DTG Shiraz is a beautiful dark garnet colour with black cherry, blueberry and mixed spice on the nose. Hints of pepper and soft oak spice are beautifully integrated with blackberry fruits and medium bodied silky tannins.

FOOD RECOMMENDATIONS

This is a special occasion wine. Drink with like-minded wine lovers who enjoy sticking it to the man! Take a moment to admire the gorgeous colour of the wine, then it's a perfect match to charcuterie and cheese, char grilled steak, or a meat pie. Do what you want to do, just DTG.



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