

2015
THE GANDER RESERVE SHIRAZ



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 Shiraz grapes for this wine are sourced from Block 3 (clone BV30) planted in 1996 within the Schubert Estate vineyard.

Winemaking

The Shiraz grapes are hand-picked, destemmed and fermented (wild yeast) in 5 tonne open top fermenters with twice daily pump-overs to achieve maximum extraction of colour, flavour and tannin. At the completion of fermentation, the wine is basket pressed with free-run and pressings wine combined and filled to 100% new French oak 225L barriques for a maturation period of 24 months before careful barrel selection and blending.

Tasting Evaluation

Colour: Garnet verging on ebony, with deep dark core with ruby rim.

Aroma: Alluring bouquet of violets, Black cherry, blueberry compote, black plums and Christmas spices. With further glass swirling delicate wafts of cocoa, coffee bean and smoky bacon, complimented with subtle French oak cedar spice and leather.

Palate: Rich savoury palate with black plum, black currant, olive tapenade flavours. Spicy new French oak nuances of cedar, vanilla and coffee grains. Dusty mouth-coating tannins envelope the fruit core, providing length and definition.

Enjoy with sticky red vinegar ribs or dry aged Ribeye steak.

The Gander Reserve will continue to evolve rewarding the owner with exceptional drinking over the next 20-25 years.

Technical Notes

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| Varietal composition: | 100% Shiraz |
| Region (GI): | Estate grown Marananga, Barossa Valley |
| Winemaker: | Matt Reynolds |
| Alcohol: | 15% alc/vol |
| pH: | 3.60 |
| TA: | 6.2g/L |
| Residual Sugar: | 0.87g/L |
| Bottled: | 8 May 2017 |



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