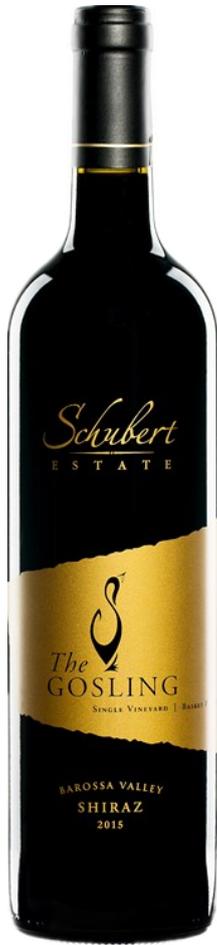


2015

THE GOSLING SHIRAZ



Technical Notes

Varietal composition:	100% Shiraz,
Region (GI):	Estate grown Marananga, Barossa Valley
Winemaker:	Matt Reynolds
Alcohol:	14.5% alc/vol
pH:	3.66
TA:	6.5g/L
Residual Sugar:	0.6g/L
Bottled:	7 July 2016

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 Gosling Shiraz sourced from several blocks within the Schubert Estate vineyard located in the sub-region of Marananga in the Barossa Valley.

Winemaking

The Shiraz grapes are hand-picked, destemmed and fermented (EC1118 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 neutral French oak 225L barriques for a maturation period of 18 months before careful barrel selection and blending before bottling.

Tasting Evaluation

Colour: Deep violet core with a ruby rim.

Aroma: Intense aromas of blackberry, dark plum, liquorice, layered with subtle hints of clove, nutmeg, cinnamon and dark chocolate.

Palate: Rich, textured flavours of blackcurrant, boysenberry, black olive tapenade, and plum sauce are complimented with savoury notes of black pepper, and cured meats. A fine acid line and dusty cedar oak tannins give focus and structure.

This wine has all of the traits that has made the Marananga one of the most sought-after appellations in the Barossa Valley.



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