

2014

SECTION 3146 SHIRAZ



BAROSSA VALLEY

BAROSSA VALLEY



[NEW RELEASE]

HISTORY | Joachim Zerk, an early German pioneer farmer, settled in the Barossa Valley in 1846. He then purchased for 200 pounds what he considered a perfect site for a vineyard, which was named 'SECTION 3146'. The Zerk vineyard (where sisters Janelle and Kristen grew up together) is situated in Lyndoch in the Barossa Valley and is steeped deep in family history. This wine captures the essence of the vineyard and five generations of pioneering hard work from 1846 (over 170 years).

VINTAGE | 2014 vintage will be remembered for low yields and some up and down weather. An early heat wave followed by some rain that got the vintage started, but mild conditions finished it off resulting in wines smoother and more fragrant than usual. The beautiful Barossa fruit (although scarce) enabled great depths of colour and flavour - all of which are evident in this wine. The Barossa once again managed to deliver the rich & earthy fruit we desire for this delicious wine.

WINEMAKING | Following harvesting, the fruit is individually fermented in small open fermenters to enable ideal colour, flavour and tannin extraction from the skins - achieved by pumping over up to 3 pump-overs in a 24 hour period in the peak of fermentation. Good extraction & building of natural tannins from the fruit were key to making fine wines in 2014 - elegance, balance and drinkability is our philosophy. On completion of the fermentation the batches were pressed gently from their skins and maturation of the wine was then carried out in a selection of French and American oak barrels for a period of up to 18-months. The barrels were chosen to compliment and nurture the fruit flavours of the wine rather than over power it. The final blend is an exemplary wine of lifted, fruit filled Barossa Valley Shiraz suitable for drinking while youthful (or cellaring if desired).

- Janelle and Kristen Zerk



1037
DOZEN
PRODUCED

COLOUR | Deep cherry red with indigo hues

NOSE | Aromas of red berries exuding raspberry & ripe blood plum stone fruit are complimented by cedar, black pepper and spice with fragrant perfumed notes and savoury undertones.

ANALYSIS | Alcohol – 14.5% | pH – 3.5 | Acid – 6.0

PALATE | The palate is warm and full flavoured, displaying generous sweet red fruits, such as ripe cherry, raspberry and plum. These fruits are coupled with cedar spice notes and the soft chocolaty tannins carry the fruit as well as providing structure and length to the wine.

CELLARING | Some cellaring may suit your taste and will produce a more chocolaty, savoury wine with time – up to 10 years recommended.