



RUSTICA

RESERVE

2012
SHIRAZ

VINTAGE | Only a small quantity of our best Shiraz fruit was selected for harvesting and was then kept separate in its boutique batch. The low yields and small grape berries from these vines displayed intense depths of colour, flavour and tannin concentration, all of which are evident in the finished wine.

WINEMAKING | Following harvesting, this limited parcel of fruit was individually fermented in a small open fermenter. Maximum colour and flavour extraction from the skins into the finished wine was achieved by hand plunging up to three times over a 24 hour period in the peak of fermentation. Extraction of natural tannin in this way adds significantly to the mouth feel qualities and in turn enables the wine to live and age exceptionally well.

On completion of the fermentation the wine was pressed gently from its skins and maturation of the wine was then carried out in a selection of high quality French and American oak hogshead and smaller barrique barrels, for a period of 18-months, in a temperature controlled cellar.

Leading up to bottling, an intense barrel selection process took place to ensure that only the very best barrels were selected for inclusion into the final blend. This selection coupled with the best viticulture and winemaking techniques earned this Z WINE Rustica Barossa Valley Shiraz its RESERVE status. The barrels chosen in the final tasting selection are chosen for their ability to complement each other as well as being strong enough to add their own individual features to the final blend.

COLOUR | Deep red ruby with dark purple hues.

NOSE | The aromas of rich mulberry and raspberry of great depth are complimented by hints of pepper and spice creating a brooding and enticing bouquet.

PALATE | The palate is warm and full flavoured, displaying a generous sweetness of ripe fruit. Characters of berry, licorice and spice linger on the palate. The firm fine-grained tannins give the wine its structure and texture also ensuring a long finish and persistence of flavour.

ANALYSIS | Alcohol - 14.5% pH - 3.55 Acid - 6.7

CELLARING | This is a wine that is designed and will benefit considerably by cellaring, where it will soften further and develop even greater complexity reaching its ideal drinking window after 3-5 years in the bottle, but it's balance and softness also mean that it can also be enjoyed in its youth.



Kristen and Janelle Zerk

