



RUSTICA

2013 SHIRAZ

VINTAGE | 2013 vintage will be remembered for hot, dry weather and low yields. Flavour development and the concentration of Shiraz characters were phenomenal. Barossa Valley Shiraz from this vintage, are hence incredibly popular and will go down in history as one of those “standouts” to remember. The pristine fruit (although scarce) enabled great depths of colour, flavour and tannin, all of which are evident in this wine. Several great vineyards were sourced to maximise complexity - we love dealing with the rustic grape growers of the Barossa that share the same ideals as us.

WINEMAKING | Following harvesting, select parcels of fruit are individually fermented in small open fermenters to enable ideal colour, flavour and tannin extraction from the skins - achieved by pumping over approximately two times over a 24 hour period in the peak of fermentation. (This step is usually up to 3 pumpovers in a 24 hour period, but the concentration of 2013's was so huge that we needed to keep the tannins soft and the fruit balanced) - elegance and balance are key in our winemaking style.

On completion of the fermentation the batches are pressed gently from their skins and maturation of the wine is then carried out in a selection of French and American oak barrels, for a period of 18-months. These barrels are chosen to compliment and nurture the fruit flavors of the wine rather than overpower it. The final blend is an exemplary example of a lifted, fruit filled Barossa Shiraz suitable for drinking while youthful (or cellaring if desired).

COLOUR | Dark and inky with purple hues and intense depth

NOSE | Aromas of ripe raspberry and red blood plum are complimented by hints of black pepper and spice with lifted perfumed notes.

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 mouth-filling tannins carry the fruit as well as providing structure and length to the wine.

ANALYSIS | Alcohol - 14.5% | pH - 3.57 | Acid - 6.4

CELLARING | This is a wine that is designed to be perfumed and fruit driven - making it ideal to consume while young. Some cellaring may suit your taste and will produce a more chocolatey, savoury wine with time.



Kristen and Janelle Zerk

