



RUSTICA

2015 SHIRAZ

VINTAGE | An early vintage coupled with great ripening conditions resulted in generous wines from the Barossa Valley in 2015. Shiraz performed well with high baumes keeping us on our toes. Ripe fruit flavour and good weighted wines helped us shape a classic and popular Barossa style with loads of raspberry, licorice, black pepper and chocolate for complexity.

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 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 2015 - elegance, balance and drinkability is what RUSTICA is all about.

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 up to 18-months. The barrels are chosen to compliment and nurture the fruit flavours of the wine rather than overpower it. The final blend is an exemplary wine of lifted, fruit filled Barossa Valley Shiraz suitable for drinking while youthful (or cellaring if desired). Some extra fine toasted French oak was used in 2015 to compliment the fragrant style and ensure textured structure resulting in a delicious lingering aftertaste.

COLOUR | Bright inky purple with vibrant hues

NOSE | Aromas of red berries exuding raspberry, cherry, cranberry and ripe blood plum stone fruit are complimented by cedar, black pepper and spice with fragrant 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 - 3.58 | Acid - 6.1

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

