

2016

[NEW RELEASE]



SECTION 3146 SHIRAZ



BAROSSA VALLEY

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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 and evolution of five generations of pioneering hard work from 1846 (over 170 years).

VINTAGE | An early vintage coupled with great ripening conditions resulted in generous wines from the Barossa Valley in 2016. Shiraz performed well with high baumes and low yields 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 | The fruit was picked in the cool of the night and fermented in open fermenters with daily pump overs and several drain downs. It has spent 24 months in a mix of American and French oak Hogs head barrels. The oak is supportive and not overpowering, nurturing the natural fruit and tannins from a great vintage.

- Janelle and Kristen Zerk



1058 DOZEN PRODUCED

COLOUR | Deep inky red with indigo hues.

NOSE | Brooding layers of ripe red fruits, licorice and cedar spice and floral violet undertones.

PALATE | The full-bodied palate delivers an array of rich, ripe forest fruits and exudes classic Barossa Valley Shiraz characteristics—including intermingled black pepper and dark chocolate. Ripe tannins are firm and build beautiful structure for longevity.

ANALYSIS | Alcohol – 14.5%

CELLARING | Generous and drinking beautifully now. Some cellaring may suit your taste and will produce a more chocolatey, savoury wine with time – 10 years plus recommended.