



WAKEFIELD
CLARE VALLEY

ESTATE SHIRAZ 2014



HISTORY

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – red brown loam over limestone (now called terra rossa) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare would be equally beneficial – helping the grapes ripen in the day, and allowing the vines to rest at night.

REGION

Clare Valley, Australia

VARIETAL

100% Shiraz

VINEYARDS

The fruit for this wine was sourced from the Taylor family estate in the Clare Valley. Growing conditions leading up to vintage 2014 were relatively mild, with regular spring rains promoting excellent vine health and subsequent fruit of intense varietal character.

WINEMAKER

Adam Eggins

WINEMAKING

Once harvested, the fruit was quickly transferred to the winery and de-stemmed. Primary fermentation was carried out in stainless steel fermenters then the grapes were pressed using a pneumatic bag press with all pressings returned to add weight and texture to the wine. The wine was then transferred to 10% French oak and the remainder in water bent American oak barrels for secondary, malolactic fermentation. The wine was matured in American oak for twelve months followed by fining, minimal filtration and then bottling.

VINTAGE

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls on the Taylor family Clare Valley estate vineyards; only 4% above the long term averages. During winter, the average daily minimum temperature at the Estate was 2°C warmer than average, although the average daily maximum temperature was in line with long term averages, resulting in the first budburst occurring at the normal time of late August. From the outset, it was a vintage that felt more controlled as environmental factors played less of a role in determining when fruit was to be picked which is always the winemakers' preference. Once the fruit started coming into the winery, early indications in terms of natural acidity and flavor profiles in the whites and color and tannin analysis in the reds were positive indeed.

TASTING NOTES

Nose: The wine has a seductive, lifted aroma characterized by plum, blackcurrant and dark cherry fruits along with subtle chocolate and a touch of oak derived spice.

Palate: Rich, luscious and round with intense, perfectly ripened fruit characters. Mocha coffee and subtle spice characters complement generous fruit flavors of plum and blackberry. The wine is medium to full-bodied with a soft mid-palate and supple tannins. It has a well balanced structure with great texture, good length and lashings of fruit on the finish.

TECHNICAL INFORMATION

pH: 3.6
Residual Sugar: 0.3 g/L
Alcohol: 14%
Total Acidity: 6.34 g/L
Ageing Potential: 8 years