

HAMELIN BAY TASTING NOTES



2013 SHIRAZ

A pink red rim encircling a dark red core.

Spice, plum and pepper overlay the blackberry and black cherry fruit.

Toasty oak fosters a long, well balanced medium-bodied palate.

4.5 Stars/93 Points: James Halliday



TECHNICAL NOTES

Variety: 100% Shiraz

Source: Five Ashes Vineyard, Karridale, Margaret River

Alcohol: 14.2%

pH: 3.62

TA: 5.83 g/L

Sweetness: Dry, 0.7 g/L

Oak: Cold soaked for 7 days, then fermented in stainless steel static fermenters and left on skins for two weeks post fermentation. Matured in French oak for 16 months, 28% of which was new.

Bottled: September, 2014