

HAMELIN BAY TASTING NOTES



2012 RESERVE SHIRAZ

A youthful pink red hue with a deep red centre.

Blood plum, red liquorice, cocoa and hints of white pepper overlay spicy French oak.

The palate shows immense restraint and structure, elegance and intensity with moderate weight. Finishes dry and long with fine savoury tannins.

This wine will soften and open up with age.



TECHNICAL NOTES

Variety:	100% Shiraz
Source:	100% Five Ashes Vineyard, Margaret River
Alcohol:	14.3%
pH:	3.75
TA:	5.8 g/L
Sweetness:	Dry, 1 g/L
Oak:	16 months maturation in French oak barriques.
Bottled:	October 2013