

# HAWKER CORNER

## SHIRAZ

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### GRAPE VARIETIES & SOURCE:

Shiraz ex South Australia

### HARVEST DATE:

February & March

### WOOD DETAILS:

Nil

### VINTAGE CONDITIONS:

A cooler winter with below average rainfalls set the scene for vintage. The warm to hot summers days and dry weather allowed controlled irrigation to maintain the canopies which was great for ripening the grapes. This mild and dry weather through the growing season produced grapes with great flavour and concentration.

### WINEMAKING/VITICULTURE:

Fermentation was carried out under warm temperature conditions for a period of 6 days. This creates a balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

### TERROIR/SITE:

The vineyards consist of sandy soils of varying depth over limestone and these require careful water management as they readily dry out during the summer months. Strategies involving supplementary irrigations and also canopy management are adapted to suit the site in order to provide a good balance of light and shade into the canopy to maximise fruit quality.

### TASTING COMMENTS:

**Colour:** Crimson red with purple hues.

**Aromas:** Concentrated plum and spice aromas are supported with subtle vanillin oak.

**Palate:** A medium bodied wine with fresh flavours of juicy black cherries, red currants and hits of spicy oak that combine together with soft tannins to give a lingering finish on the palate.

**TOTAL ACIDITY (g/L):** 5.7

**pH:** 3.61

**ALCOHOL (%v/v):** 13.5

