

C.S. Earl

SHIRAZ

GRAPE VARIETIES & SOURCE:

Shiraz ex South Australia

HARVEST DATE:

2018

C.S. Earl - Uniquely South Australian.

Big, bold and robust.

These wines take characteristics from their creator.

VINTAGE CONDITIONS:

A wet spring with cooler than average temperatures led to flowering occurring about 2-3 weeks later than usual in South Australia's grapegrowing region. Our vineyards then experienced up to 75mm of rain between Christmas and Australia Day (26th January) which kept the vines healthy and reduced the need for supplementary irrigation. These factors led to a later harvest with the Shiraz grapes benefiting from the extra three to four weeks on the vine, allowing them to develop flavours gradually.

WINEMAKING/VITICULTURE:

Fermentation was carried out under warm temperature conditions for a period of 6 days. This creates a good 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 irrigation and also canopy management are adapted to suit each individual site in order to provide a good balance of light and shade in the canopy to maximise fruit quality.

TASTING COMMENTS:

Colour: Dark Purple with red hues.

Aromas: Fresh Plums and subtle vanilla oak with hints of violets and floral aromas.

Palate: The generous silky palate has blueberry and plum fruit flavours complimented by soft, supple tannins with hints of milk chocolate and warm spices. Bright fruit flavours linger during the long succulent finish.

TOTAL ACIDITY (g/L):	5.8
pH:	3.57
ALCOHOL (%v/v):	13.5

