



MARTIN'S PICK UP
SHIRAZ

GRAPE VARIETIES RATIO (%) & SOURCE:

Shiraz ex South Australia

HARVEST DATE:

February & March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

Low rainfall during Winter and Spring followed by a hot December meant careful irrigation management was required to maintain the protective canopies on our vines during the ripening months of January and February. The Shiraz grapes were harvested throughout February and March during remarkably mild weather with cool nights contributing to bright flavours and freshness in the wines.

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: Crimson red with purple hues.

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

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



TOTAL ACIDITY (g/L):	5.83
pH:	3.63
ALCOHOL (%v/v):	13.5
