



Terra Mia 2014 Shiraz

McLaren Vale is deservedly famous for producing Shiraz with a rich, up front and boisterous palate of plum, spice and dark berries. The grape is thought to originate from France's Northern Cote Du Rhone region, where it is known as Syrah. Australia has had great success with Shiraz, particularly in the Barossa and McLaren Vale areas.

Block: Willunga vineyard

Soil Type: Sand clay loam over limestone

Clone: 1654

Vine spacing: 1.8 metres by 3 metres

Vine density: 749 vines per acre

Trellis system: 2 wire vertical

Distance from the coast: 3 kilometers

Vintage summary : Early heat gave way to a cool ripening period and delayed harvest allowing optimal varietal characters to develop

Harvest Date: 21/2/2014

Sugar at Harvest: 14.3Baume

Winemaking: The grapes were crushed and then fermented in 5 tonne open fermenters for a total of 8 days. The fermentation temperature was controlled between 23° and 27°C and the cap management was a combination of pump over and hand plunging. After gentle pressing the free run and the pressing fractions were blended together and then following 4 days of settling, the wine was racked to oak.

Barrel Ageing: 12 months

Oak breakdown: 65% French oak Hogsheads, 35% American Oak Hogsheads
50% second use oak and 50% third use oak

Bottling Date: 17/7/2015

Acidity: 6.4 g/l **pH:** 3.67

Alcohol: 14.9

Residual Sugar: 0.09 g/l

Closure: Screw Cap

Winemaker: MICHAEL FRAGOS

Viticulturists: PETER BOLTE

Tasting Notes: Opulent black berry and dark plum on the palate, long fine tannins and a great structure.

Enjoy with: Good Company, roasted red meats, hearty casseroles and fine cheeses.

Ageing potential: This wine has the depth and structure to develop further complexity and intrigue over the next 5 years.