

# Tscharke

Distinction  
Shiraz 2016  
Gnadenfrei Vineyard



## D I S T I N C T I O N

*- Distinction is at the top of its field, it is limitless when measured by quality. Only released in great vintages, this wine is the highest classified wine of its vintage. -*

### VINEYARD

This year the fruit was sourced from a Shiraz vineyard located on our Gnadenfrei Estate. The site is easterly facing and provides well balanced wines with fresh flavours supported by great natural acidity. The conglomerate rock formations of pink quartzite and shallow red/brown clays provide an ideal environment for the vineyard to produce low yielding vines with intensely flavoured fruit.

### WINEMAKING

The hand-harvested fruit is destemmed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing and the occasional pigeage [traditional foot stomping]. Once primary fermentation has been completed the skins are retained to macerate for a further 14 days before being bag pressed and racked to 50% new and seasoned French oak. Following 18 months maturation the wine was bottled and then bottle aged for a further 10 months.

### TASTING NOTES

A wine that is mulberry in colour and layered in fruit and flavour. The aromatics are brimming with black forest fruits, vanilla bean and licorice. The palate is full bodied; an underlying mocha and dark chocolate character compliments licorice and cedar notes. Combine these with chewy tannins and a persistent long finish - just delicious. It is a wine that will benefit and reward with cellaring.

Vintage	2016
Vineyard	Gnadenfrei
Variety	100% Shiraz
Alcohol	14.5%
pH	3.64
Titrateable Acidity	6.1g/ L
Cellar Until	2036