

# Tscharke

Shiraz Shiraz Shiraz  
2017



## VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years. As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

## VINEYARD

This is a blend of our families three estate vineyards, aptly named Shiraz Shiraz Shiraz. The three sites are located on the western ridge of Barossa Valley, in the sub districts of Marananga and Seppeltsfield.

The gentle rugged terrain gives rise to unique growing aspects together with the oldest soils of Barossa Valley.

This wine brings about complexity derived from blending, it delivers a persistent yet very smooth palate.

## WINEMAKING

Early harvesting helps retain freshness, natural acidity and encourages a balanced wine without the higher alcohol. The fruit was destemmed into concrete and open top fermenters with 7% of the fruit retained as whole bunch. After a warm 10 - 14 day ferment, the wine was pressed, racked off gross lees and allowed to undergo malolactic fermentation [MLF] in oak. Following MLF the wines were racked, sulphured and élevaged for a further 15 months in seasoned French hogsheads before the final blend was assembled and bottled.

## TASTING NOTES

The three Shiraz vineyards provide a complex, balanced wine that is layered with dark fruit and spice. Lively, inviting aromas of violets, mulberries, cherry ripe and dusty oak give way to a medium bodied, fruit driven palate. Vibrant flavours of blackberry, warm spices and star anise together with hints of pepper, dark chocolate, mint and dried oregano provide a refreshing display of Shiraz flavours. Persistent yet subtle tannins to finish.

This blend will continue to drink well until 2022.

Vintage	2017
Vineyard	Stonewell, Gnadednfrei and Greenock Creek
Variety	100% Shiraz
Alcohol	15.0% / vol.
pH	3.63
Titrateable Acidity	5.8g / L