



E.B's The Squire Clare Valley Shiraz 2014

Region - Northern Clare Valley, South Australia



Growing Conditions - Good winter rains followed by a warm August / September set the vintage up for near perfect conditions. The vineyards maintained good shoot length, canopy coverage and it was clearly noticeable that the yield was very low. A January heatwave nearly undid all the great lead up work until 90mm of rain fell and slowed the ripening down. The result was perfect growing conditions that has led to some fantastic wines

Winemaking - This single vineyard Shiraz parcel was destemmed and crushed into open top fermenters allowing for maximum control over the fermentation period. The fruit was then held at 10-15 degrees for 5 days before allowing to warm and start fermentation. After 15 days on skins the wines were pressed to 30% new, 70% seasoned French oak Hogsheads where they matured for 24 months. No Fining or filtration was used on these wines.

Winemakers Tasting Notes - This 2014 Clare Shiraz is deep crimson in colour and displays aromas of forest fruits and wild berries with complex spicy aromas. On the palate there are layers of red berries, caramel brittle and black pepper with intriguing undertones of spice and herb. Silky tannins persist this delicate, balanced and well-structured wine. This is a wine that is ready to drink now, and can be enjoyed over the next ten years.

Analysis - Alc. 14.9%