



ADELAIDE HILLS

Middle Hill Shiraz 2012

The Middle Hill Shiraz is sourced from the 'middle hill' of the K1 vineyard, a picturesque sandstone ridge producing elegant, spicy, cool climate style Shiraz.

The nose shows beautiful ripe plum, stewed rhubarb and apple pie with hints of black pepper, coffee and chocolate.

The palate starts off with white pepper followed by blackberry and mulberry aromas. This wine is medium-bodied with a silky mouth feel and well integrated tannins.

The Middle Hills Shiraz is an easy drinking, food friendly and well balanced Shiraz. Try it with dishes such as caramelised pork belly with sticky rice and Asian greens.

Although drinking really well at the moment, this wine will age beautifully for up to 6 years.



Winemaking

- Variety: Shiraz from the middle hill co-fermented with a small amount of K1 Viognier.
- Region: K1 Vineyard, Adelaide Hills
- Winemaking: Matured for 20 months in 80% French and 20% American oak. 20% new oak and 80% aged between 2 and 5 years.

Alcohol: 14 % alc/vol

Total acidity: 6.80g/L

pH: 3.49

Residual sugar: 2.2g/L

Cellaring: 4-6 years

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