



ADELAIDE HILLS

Shiraz 2010

The season was nourished by the very good winter and spring bud burst was good with a moderate crop. This crop was reduced due to the hottest November heat wave in SA history. The rest of the growing season was near perfect. Whilst yields were down, it was an early vintage and the quality of almost all varieties looks fantastic.

The K1 Shiraz 2010 reflects the generosity of the K1 vineyard 'terroir' on the Shiraz variety. Concentrated fruit aromas of plum and cherry are complemented by spicy notes of black pepper.

The palate is rich and elegant with the concentrated fruit and spice characters following through from the nose. The fruit is well balanced with a mix of quality French and American oak with silken tannins to finish off perfectly.

Although enjoyable now, the combination of these qualities suggest this wine will age gracefully well into the next decade. To allow the superb characters of this wine to show, we suggest decanting and/or breathing before service.



Winemaking

Variety	97% Shiraz (clones BVRC12 & 1127), 3% Viognier HTK
Region:	K1 Vineyard – Adelaide Hills
Harvest:	7th April 2010
Winemaking:	Matured for 20mths in 80% French barriques, & 20% American Hogsheads. 40% new oak, and 60% aged between 2 and 5 years.

Alcohol:	14.55 % alc/vol
Total acidity:	7.02g/L
pH:	3.39
Residual sugar:	1.4g/L