



ADELAIDE HILLS

Shiraz 2008

The 2008 vintage will be remembered for a record 15 day heat wave in SA which began in early March while vintage was already underway. The growing season was typified by generally mild to warm, dry conditions with below average rainfall. 2008 was therefore very much a vineyard management year, and we are grateful to be located in the Adelaide Hills where the heat wasn't as intense. Careful selection of fruit during harvest has also helped to ensure very high quality wines in this difficult vintage.

K1 Shiraz 2008 has a dense inky colour, with excellent concentration. The nose exhibits a bouquet of red and black cherry accompanying plums with hints of spicy savoury notes.

The rich bouquet is further enhanced with its intense flavours which linger on the pallet. The concentrated fruit flavours are well balanced with a mix of quality French and American oak and soft, powdery tannins that coat the mouth and lend spiciness and a hint of vanillin to the profile.

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	96% Shiraz (clones BVRC12 & 1127), 4% Viognier HTK
Region:	100% K1 Vineyard
Harvest:	20th March 08
Winemaking:	Matured for 20mths in 80% French barriques, & 20% American Hogsheads. 40% new oak, and 60% aged between 2 and 5 years.
Alcohol:	14.7 % alc/vol
Total acidity:	6.76 g/L
pH:	3.36
Residual sugar:	3.8 g/L

Accolades



Rating 94

James Halliday Wine Companion 2011