

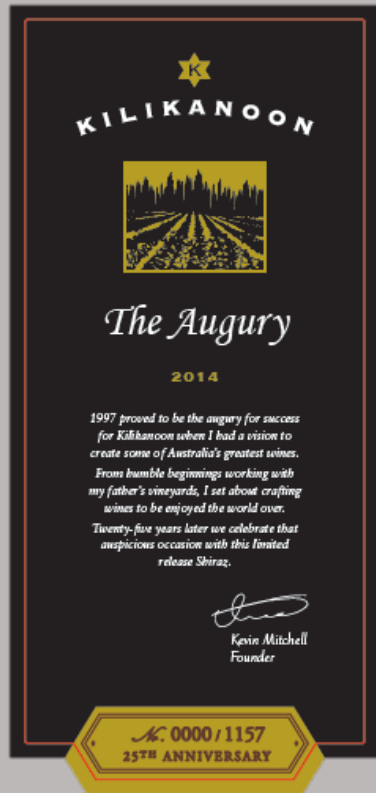


KILIKANOON

2014

THE AUGURY
SHIRAZ

25TH ANNIVERSARY RELEASE



An augury is a sign of what will happen in the future, a divination of omens if you will. Twenty-five years ago, our founder Kevin Mitchell saw something in his future when he started Kilikanoon Wines and set out on a path that would lead him to craft some of Australia's greatest wines.

Seizing the opportunity to craft luscious and powerful Clare Valley wines from his father's vineyards, Kevin went on to expand his horizons to other iconic South Australian regions in the years to come.

In celebration and recognition of that auspicious start which led to 25 years of creating outstanding wines, this limited release celebrates Kilikanoon's illustrious history and unwavering commitment to quality and looks to be an augury for the future...

Created from high calibre Shiraz from two regions, The Augury is made from a parcel of elegant, structured Clare Valley fruit alongside a rich, soft McLaren Vale parcel. This combination proved to be a triumph, producing a balanced, complex and ethereal wine that continues to evolve to this day.

PLACE

Selected Kilikanoon Estate vineyards, Clare Valley and McLaren Vale



VINTAGE CONDITIONS

The 2014 Clare Valley vintage was cooler and more protracted than average, allowing the Shiraz blocks along the west face of our Morrison Vineyard to ripen more slowly thus bringing all parcels to their very optimum levels of maturity. Conversely, after early springtime rains, McLaren Vale was much warmer with five consecutive nights over 42 degrees. End of summer provided cool and dry conditions ensuring perfect ripeness with opulent, plush flavours. Blended, these regions complemented each other, creating a harmonious balance for the Augury Shiraz.

WINEMAKING

Grapes from each selected vineyard were handpicked and delivered to the winery. To preserve the rich fruit flavours, fermentation was kept cool which allowed time for more skin contact and daily pump overs ensured gentle colour and optimal flavour extraction. A traditional basket press was

used post-fermentation, slowly and softly separating the wine from the must. Maturation then occurred in 225 Litre French oak for 18 months before being bottled and then further matured for an addition 7 years in bottle before release.

COLOUR

Deep brick red with garnet rim.

NOSE

Soft and complex with plums, chocolate and spice. Secondary evolved characters of tanned leather, freshly tilled earth and olive is woven through the bouquet.

PALATE

Generous, supple and enticing, the palate shows vibrant red and black fruits with fresh plums and a touch of cedary spice. The backbone of acidity from the Clare Valley component has maintained the wines vibrancy and freshness, with the McLaren Vale Shiraz wrapping this frame in a rich coat of dark fruit cake and mulberry leads to a long and generous finish.

GRAPE VARIETY

100% Shiraz

FOOD PAIRING

Osso Bucco, Spaghetti Bolognese

WINE ANALYSIS

Alcohol: 14.5%
Acidity: 6 g/L

CELLARING/PEAK DRINKING

Ideally now until 2030.

WINEMAKER

Kevin Mitchell



LAST TASTED

26th August 2022