

# KILIKANNOON

CLARE VALLEY

## 2015 OMEN SHIRAZ



Kilikanoon has a history of making some of the best shiraz wines from prestige regions across South Australia. Historically owning vineyards in McLaren Vale, Barossa and the Clare Valley, today we focus our efforts wholly in Clare. This doesn't mean however that we weren't carefully maturing a number of the very best wines from our history. The Omen Shiraz draws on this multi-region experience to craft a unique and complex wine.

### PLACE

Individual parcels of fruit from our Barossa and Clare Valley vineyards were fermented separately and matured in seasoned French oak puncheons. Only four barrels were then carefully selected, two from each region, and combined to create a 50/50 blend.



### VINTAGE CONDITIONS

The Omen Shiraz is a 50/50 blend of the very best Clare and Barossa Valley Shiraz from the famed 2015 vintage.

It is fortuitous that both regions had outstanding conditions leading into the 2015 vintage. The combination of these into one wine allows each regions terroir to add dimension to the final blend. Clare provides the structure, elegance and red fruit characters, while Barossa adds layers of dark black fruits and spice.

### WINEMAKING

With our loyal customers in mind, special parcels of our best Shiraz from Clare Valley and Barossa were set aside to make a limited bottling release. Exclusively traditional techniques were used with the wine maturing in 100% new French oak hogsheads for nearly two years months before being bottled unfiltered and unfiltered.

Since then, the wine has been held in the Kilikanoon cellars to further improve and mature in the bottle before release.

### COLOUR

Deep red and inviting with crimson hues.

### NOSE

Great perfumed intensity, with dark black fruits, cherries, spice and a hint of dark chocolate.

### PALATE

Layers of fruit intensity. Plums, blackberries, black pepper, cherries, all-spice and savoury, toasted oak on the way to a long and plush finish.

### GRAPE VARIETY

Shiraz

### WINE ANALYSIS

Alcohol: 14.5%  
Acidity: 6.6 g/L

### FOOD PAIRING

Perfect with braised short ribs, venison and even kangaroo steak.

### CELLARING

At least 10-15 years from today.

### WINEMAKER

Kevin Mitchell



### LAST TASTED

28th June 2022