



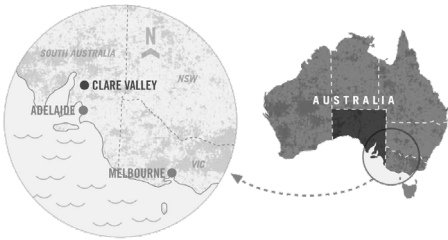
KILIKANOON

CLARE VALLEY

2016 Golden Hillside Shiraz

PLACE

Clare Valley



Our Golden Hillside Shiraz is sourced from selected parcels of fruit grown on our estate owned vineyards around the Kilikanoon winery in Leasingham, a small settlement in the southern Clare Valley. Originally planted after the first world war by returned soldiers, these unique plots of land continue to provide us with an amazing fruit resource.

VITICULTURE

The Leasingham valley runs north-south allowing these vineyards to enjoy both morning and afternoon sun during the ripening period, the rows perfectly orientated to allow full control over the ripening process. The 2016 season was one of the wetter ones on record with substantial spring and summer rainfall, providing more than enough natural soil moisture to ripen the fruit, the cooler vintage conditions slowed things down and gave our winemakers plenty of time to harvest each parcel at the optimum maturity. Our Fareham and Morrison vineyards providing the majority of fruit for our Golden Hillside range of wines.



WINEMAKING

All blocks were harvested between late February and mid-March, each parcel kept separate and vinified traditionally in small open topped fermenters before basket pressing to a range of new and seasoned French oak hogsheads. After fifteen months' maturation, the final cuvée was assembled and bottled without fining or filtration to maximise the wines character and integrity.

SENSORY

Colour: Brick red in colour with brilliant crimson hues.

Aroma: Lifted notes of red plums, black olives, spicy meats and smoky oak scents feature prominently on the nose.

Palate: Full flavoured yet possessing subtle nuances that add to the wines complexity and texture, the flavours of red plums, savoury spices, licorice and hints of tar carry forward from the nose, perfected wedded to the wines innate tannins and natural acidity. A serious wine that can be enjoyed now or benefit from additional cellaring.

CELLARING

Potential of at least 10 - 12 years.

Alcohol: 14.5%