

# AMELIA PARK

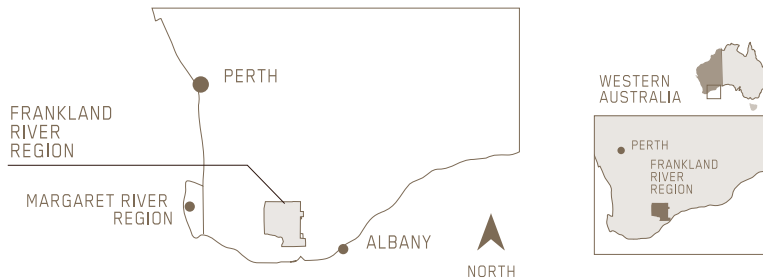
## [ WINES ]



### 2010 AMELIA PARK SHIRAZ

*Varieties* Shiraz

*Region* Frankland River Region



*Vineyards* We source a single vineyard in the Frankland River region for this wine. This region is well suited to producing many red and white varieties due to its continental climate combined with low vigour and moderate ripening conditions. We have chosen this vineyard for its ability to produce typical Frankland River Shiraz, which as a result of being a cool climate, is intense in colour with ripe flavours yet is elegant in style and structure.

*Season* The season started with significant rainfall during the winter months, followed by a dry spring and summer period, resulting in excellent vine growth and fruit set. The ripening period started off being warm and dry, kicking along berry development, a cooling off in early March allowed the Shiraz grapes to develop a good balance of sugar and tannin ripeness.

*Harvest Date* March 2010

*Winemaking* Picked during the cool of the night, the grapes were crushed and destemmed into static fermenters. Techniques for pumping the juice through the skins, and getting air into the ferments under relatively cool temperatures, were used to extract as much colour and flavour as possible. Once primary ferment was complete, the wine was pressed from the skins and then sent to a selection of French hogshead and American barrique barrels to complete malolactic fermentation. Matured in oak for 12 months before being carefully blended prior to bottling.

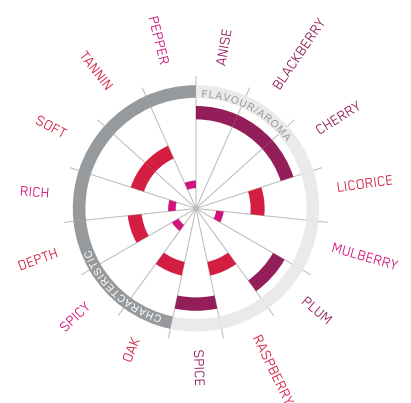
*Analysis* Alcohol: 14.5% TA 5.5g/l pH 3.6

*Bottling Date* 11th May 2011

*Closure* Screwcap

*Cellaring* 5+ years

*Tasting Notes* This wine has great richness of flavour, aromas of spicy cherry and plum and a soft fruit driven palate delivering dark berries, liquorice and subtle tannins. The wine is approachable but will continue to develop and improve with cellaring.



*Tasting Wheel*

■ DOMINANT  
■ MODERATE  
■ SUBTLE (HINT)

*Tradition. Craft. Quality.*