



# KINGSTON E C H E L O N

*Echelon showcases the pinnacle of our winemaking from each vintage  
- featuring limited release classic varietal wines*

## 2005 SHIRAZ

### REGIONALITY

The wine was produced from 100% South Australian fruit - Adelaide Plains (61%), Mt Benson (20%), Clare Valley (19%). The grapes had an average ripeness of 14-15.5° Baume.

### WINEMAKING

The Adelaide Plains, Clare Valley and Mt Benson fruit were all fermented separately in 20t static fermenters and pumped over 3 times per day for the first 4 days. Ferment temperatures were allowed to peak at 28-29°C. At 3°Be' when ample tannin and colour was achieved, the ferment was drained off from the skins and heavy pressing were separated from the blend. The wine was allowed to finish fermentation in 60% American and 40% French new oak Hogs Heads during its' 18 months barrel maturation.

**WINEMAKER** Bill Moularadellis

### TASTING NOTES

- Colour:** Almost black core radiating to a deep garnet with violet highlights.
- Bouquet:** Fruity plum characters entwined with the freshness of eucalypt are complemented by the developed spicy notes of liquorice, tobacco and ink.
- Palate:** Wonderfully concentrated peppery flavours of intensely rich fruit are balanced by smooth, mouth filling tannins and gentle acidity. The oak underpins the fruit and provides a soft, full finish with good length.
- Cellaring:** Ideal conditions to 10 years.

### ANALYSIS

Alcohol: 15.0%      pH: 3.51      TA: 6.4g/L

