



KINGSTON  
E C H E L O N

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

## 2007 SHIRAZ

### REGIONALITY

The wine was produced from 100% South Australian fruit - Adelaide Plains (42%), Clare Valley (41%), and Limestone Coast (12%). The grapes had an average ripeness of 14-15.5° Baume.

### WINEMAKING

The Adelaide Plains, Clare Valley and Limestone Coast 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 40% American and 60% French new oak Hogs Heads during its' 18 months barrel maturation.

**WINEMAKER** Bill Moularadellis

### TASTING NOTES

- Colour:** Deep dark red 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 plums, dark berries and cloves.
- Palate:** Ripe plum and soft dark berry front palate and finishes wonderfully with spice, eucalypt fruit with soft smooth oak and tannin. Full bodied with a amazing long finish
- Cellaring:** Ideal conditions to 10 years.

### ANALYSIS

Alcohol: 15.0%      pH: 3.61      TA: 6.3g/L

