



# KINGSTON ECHELON

## *Showcasing South Australia's Finest*

### 2010 ECHELON Shiraz

Our Kingston Echelon range showcases South Australia's finest varieties from the finest regions. Only wines of exceptional fruit vibrancy and flavour intensity are selected for Echelon, wines that have perfect drinkability now and the ability to age beautifully.

Winemaker Bill Moularadellis, with his endless drive and strong commitment to uphold the family tradition and reputation, crafts Echelon from only the best parcels of fruit. For our Echelon Shiraz, Bill has skillfully blended fruit from three South Australian premium regions; Adelaide Plains, Clare Valley and Mount Benson.

#### **Winemaking:**

These three premium regional vineyards were selected prior to harvest, with fruit handled as separate parcels from each until final blending. The fruit was fermented in 20t static fermenters and pumped over 3 times per day for the first 3 days, then reduced to twice a day. Ferment temperatures were allowed to peak at 26-27°C. Only the light pressings were combined with the free run juice. The wines were left to settle for 7-14 days and then racked in American and French oak barrels for 18 months maturation.

**Winemaker:** Bill Moularadellis

#### **Tasting Notes:**

- Colour:** Deep, dark crimson with inky hues.
- Bouquet:** Blackcurrent, dark berries with slight spice and liquorice notes, highlighted by sweet coconut oak undertones.
- Palate:** Wonderful upfront blueberries with forest fruits with the mid palate moving to black olives and a complex tobacco oak finish. The wine is full bodied with good firm structure.
- Cellaring:** Ideal conditions 8-12 years.

**Analysis:** Alcohol: 14.5% pH: 3.45 TA: 6.7g/L

