



2011 KINGSTON ESTATE SHIRAZ

THE WINE

REGIONS

Barossa Valley
Mt Lofty Ranges

VARIETY

Shiraz

COLOUR

Deep crimson with purple hue

BOUQUET

Wonderful blackberry and pepper spice with a hint of fruitcake and menthol on the nose.

PALATE

Superbly full bodied with lifted sweet fruit of blackberry, plum and juicy mulberry following through with a complex eucalypt and charred oak finish. The tannins are firm and complement the lingering fruit and spice.

SERVING SUGGESTION

Perfectly paired with barbecued foods, succulent kangaroo steak, richly flavoured red meats and game birds.

CELLARING

Under ideal conditions will develop further flavour complexity to 5 years.



KINGSTON ESTATE DUAL REGIONS:

BLENDED THE REGION'S FINEST ALLOWING VARIETALS TO DELIVER TRUE FLAVOUR.

DUAL REGIONS

Every year Kingston Estate selects the two regions which best represent the variety for that vintage. The **Barossa Valley** contributes to this superbly full bodied wine with lifted dark berry fruit flavours and deep crimson-purple colour intensity. **Mt Lofty Ranges** enhances with richness, complexity of flavour and smooth tannins that linger with a long vanilla spice oak finish.

WINEMAKING

The grapes were harvested at optimum night temperatures and Baume with individual vineyard selections kept separately throughout the processing. Yeast was then selected to conduct the fermentation process on its ability to maximise colour and flavour.

Ferment temperatures started at -20°C then were allowed to peak at $28-29^{\circ}\text{C}$ and conducted in rotary and static fermenters before being drained and pressed from skins then allowed to finish alcoholic and malolactic fermentation. Maturation in French and American Oak, the wine was then blended before stabilisation and filtration.

ANALYSIS

Alcohol:	14.0% Alc/Vol
Total Acid:	6.5 g/L
pH:	3.45



KINGSTON
— ESTATE —

ONE VARIETY. TWO REGIONS. DISTINCTLY SOUTH AUSTRALIAN.