



KINGSTON ECHELON

2012 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.

As an innovator of Petit Verdot, Bill has drawn upon Australia's largest single planting of this European variety after pioneering Kingston's planting in the 1990's. Bill's pioneering legacy was instrumental in the Riverland earning its repute as the signature growing region of Australian Petit Verdot.

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 24-26°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 ruby red.
BOUQUET: Mint eucalyptus and ripe cherries.
PALATE: A big palate of ripe red fruit, blueberries and cocoa, a rich wine with a long full bodied finish.
CELLARING: Ideal conditions 8-12 years.
ALCOHOL: 14.0%

GOLD

2016 New York International Wine Competition
2015 AWC Vienna International Wine Challenge
2015 Monde Selection
2015 Sydney International Wine Competition
2014 NZ International Wine Show

91 POINTS

2016 Ultimate Wine Challenge (NY)

