



KINGSTON
ESTATE FAMILY



2013 SHIRAZ WRATTONBULLY - ADELAIDE PLAINS

COLOUR

Deep crimson with purple hues

BOUQUET

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

PALATE

Superbly full bodied with layers of lush dark berry and plum fruit with subtle pepper and eucalypt nuances. A smooth restrained finish is balanced by the soft tannin structure and lingering spice.

CUISINE

Perfectly paired with barbecued foods, richly flavoured meats and game birds.

CELLARING

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

REGIONS

The diversity across South Australia's many wine regions ensures that each vintage, wines of very different styles can be produced from the same variety. The Kingston Estate range of single varietal wines are crafted to display distinctive varietal character through careful region selection. The best characteristics of one or more regions, often a combination of warm and cool climate, are matched and blended to provide the perfect synergy of regional definition and varietal integrity.

This 2013 Shiraz is enhanced by the best characteristics of two premium regions. A myriad of rich dark berry fruit flavours from the Wrattobully region meld ideally with the Adelaide Plain's elegant complexity and smooth 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 small static fermenters before being drained and pressed from skins then allowed to finish alcoholic and malolactic fermentation. Maturation was in French and American Oak.

ANALYSIS

Alcohol: 14.5% Alc/Vol

Total Acid: 6.3g/L

pH: 3.52



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