



KINGSTON
ECHELON

2014 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.

WINEMAKING:

Parcels from 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 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:

This complex Shiraz displays black cherries and vanilla with liquorice and spice on the nose. Velvety tannins and hints of dark chocolate give way to a harmonious palate of rich berry fruits and pepper with a lingering and refined finish.

CELLARING: Ideal conditions 8-12 years.

ALCOHOL: 14.0%

DOUBLE GOLD

2017 China Wine & Spirits Value Awards
2017 Berlin International Wine Competition

GOLD

2017 Berliner Wine Trophy

92 POINTS

Campbell Mattinson - The Wine Front

