



## 2018 Copperstone Creek Shiraz

Australia > South Eastern Australia

Shiraz

Deep plum with purple hues. Intense black cherries supported by hints of vanilla, chocolate and earthy aromas. Sweet cherry fruit flavours with silky cocoa, chocolate tannins. Balanced acid gives this wine great length.

### Viticulture

The Shiraz is grown on clay loam soils. The vines are 18 years old and are trained to a single cordon with two foliage wires.

### Vinification

The grapes were harvested at 13.Bé, when flavour and colour indices were at the maximum. The must was then fermented at temperatures between 18-25 degrees in order to help extract flavour and colour components from the grape skins. The skins were then gently pressed with only the free run fraction being kept to ensure soft tannins would be present in the final wine. The wine was then stored on French oak staves and allowed to mature prior to bottling.



Alcohol:	13.00 %
Sugar:	4.85 g/l
Acidity:	6.45 g/l