



Audrey Wilkinson.

SINCE 1866



Shiraz

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage. After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and highly sought after.

Winemakers Notes

This wine has been produced from Shiraz grapes picked in late February from our Audrey Wilkinson Vineyard. The grapes were crushed and cold soaked for 6 days, then fermented in 7 tonne fermenters for 10 days with pumping over twice a day. The wine was pressed and put to 100% French oak barriques and puncheons to undergo malolactic fermentation and maturation. The wine was then carefully blended, sterile filtered and bottled under screwcap.

Tasting Notes

Colour

Deep red in colour with violet hues.

Bouquet

Intense aromas of red cherries and plums with hints of spicy oak.

Palate

A powerful core of ripe cherry and raspberry flavours, with hints of savoury spices and soft tannins which add structure and complexity.

Vintage

2017

Region

Hunter Valley

Cellaring

Enjoy now or cellar for 6-8 years.

Tech Data

Alc. 14.5%
TA 6.4g/L
pH 3.50

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