



Audrey Wilkinson.

SINCE 1866



The Lake 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

Handpicked in early March, from a small parcel of only our very best 50+ year old Shiraz vines, "The Lake" is named after the large spring-fed dam on the historic vineyard, adjacent to these vines. Once picked, 1/4 of the volume was left as whole bunches, with the balance destemmed and chilled for cold soaking for 5 days. Fermented in 2 tonne open pots for 10 days, to extract colour and texture. Pressed and matured in 100% French oak, 500L Puncheons for 10 months, the top barrels were selected, blended, filtered and bottled.

Tasting Notes

Colour

Dark purple/ red with bright violet hues.

Bouquet

Violets, red and blue fruits, with dried spice.

Palate

Intense ripe mulberries and cherries, with a framework of fine tannins and fresh mineral acidity.

Vintage

2017

Region

Hunter Valley

Cellaring

10+ years.

Tech Data

Alc. 14.9%
TA 7.20g/L
pH 3.29

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