



Audrey Wilkinson.

SINCE 1866



Winemakers Selection 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 early March from the old vines off our Audrey Wilkinson Vineyard. The grapes were crushed and cold soaked for 8 days, with 1/4 whole bunch inclusion and then fermented in traditional 2 tonne open pots over 10 days with plunging and tipping 2 times a day. The wine was pressed and put to 100% French oak puncheons to undergo maturation for 10 months. Blended, filtered and bottled.

Tasting Notes

Colour

Deep magenta red colour with vibrant purple hues.

Bouquet

A lifted nose of dark cherry and plum fruits with rich chocolate and savoury spice.

Palate

The palate has intense black berry and ripe cherry fruits, with a rich, balanced finish.

Vintage

2017

Region

Hunter Valley

Cellaring

Enjoy now, or over the next 10+ years.

Tech Data

Alc. 14.8%
TA 6.7g/L
pH 3.51

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