



# 2013 RED BARON SHIRAZ

---

## APPEARANCE

Vibrant purple.

## BOUQUET

Plum and black cherry aromas jump out of the glass supported by fresh toast and blueberry muffin characters interwoven with cinnamon and walnut.

## PALATE

Rich front palate of plums and black cherries lead into the coffee and cream mid palate which is complemented by hints of roasted nuts and dark chocolate. The youthful tannins complete the vibrant experience with an injection of subtle structural oak on the finish.

## WINEMAKING

2013 had a warm ripening season, with harvest occurring between mid February and mid March. This gave the resulting wine a powerful, dark berry fruit flavor profile and ripe, soft tannins. Timing of the harvest period was slightly earlier than most years, with the fruit enjoying these warm temperatures which allowed the development of powerful but fresh flavours that balance the richness and intensity of the wine.

Each batch was fermented for 7-8 days on skins with low intensity pumpovers conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak.

## ALCOHOL

14.5% by vol.

## WINEMAKERS

Scott Zrna & Ben Tanzer

## VITICULTURE

Nick Wiltshire

## AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and fruity.

## AWARDS

Double Gold Medal, China Wine & Spirits Awards 2014  
Gold Medal, AWC Vienna 2014  
Gold Medal, Spiegelau International Wine Competition (New Zealand) 2014  
Gold Medal, International Wine Guide (Spain) 2014  
Gold Medal, China Wine & Spirits Awards Best Value 2014  
Silver Medal, Hong Kong International Wine & Spirit Competition 2014  
Silver Medal, International Wine and Spirit Competition 2014  
Bronze Medal, McLaren Vale Wine Show 2014  
Bronze Medal, Japan Wine Challenge 2014  
Commendation, Decanter Asia Wine Awards 2014  
4 Stars, World's Greatest Shiraz Challenge Tasting Winestate Magazine  
September / October 2014

