



TASTING NOTES

Farmer's Leap 'Fortune' Shiraz



VINTAGE

2013

SOURCE

100% Padthaway

VARIETIES

100% Shiraz

ANALYSIS

Alcohol 14.5%

AROMA

Dark cherry and fresh blueberry fruits with hints of spice and liquorice.

PALATE

On the palate the wine is complex yet elegant, with dark brooding berry fruits, fine silky tannins and a persistent finish.

VINEYARD

Selectively harvested from a few small sections of vineyard within the larger block/vineyard site. Selected for visual balance of canopy to fruit, berry size and uniformity as well as flavour and tannin balance in tasting the fruit. Grown on brown loamy soil over limestone.

MATURATION

The wine was fermented on skins for 10 days and pressed at dryness before being transferred to 100% French barrels for a maturation of 22 months. The barrels used were a mixture new large format fine grain puncheons and older fine grain barriques.

AWARDS AND ACCOLADES

Gold Medal 2017 China Wine & Spirits Awards.

