



TASTING NOTES

Farmer's Leap 'Brian' Shiraz

VINTAGE

2018

SOURCE

100% Padthaway

VARIETIES

100% Shiraz

ANALYSIS

Alcohol 14.5%

AROMA

This Shiraz shows complex aromas of dark brambly & blackberry fruit along with savoury earthy spice, flowering thyme & hints of liquorice.

PALATE

On the palate the wine is complex yet elegant. It shows dark berries but also savoury flavours of earth, toast and tarry spice. It is brooding and will change, develop and open up as the bottle is consumed. It is rich and full bodied but also shows elegance and has a line of 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 deep sandy loam 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 500L puncheons and older fine grain 300L Hogsheads.

