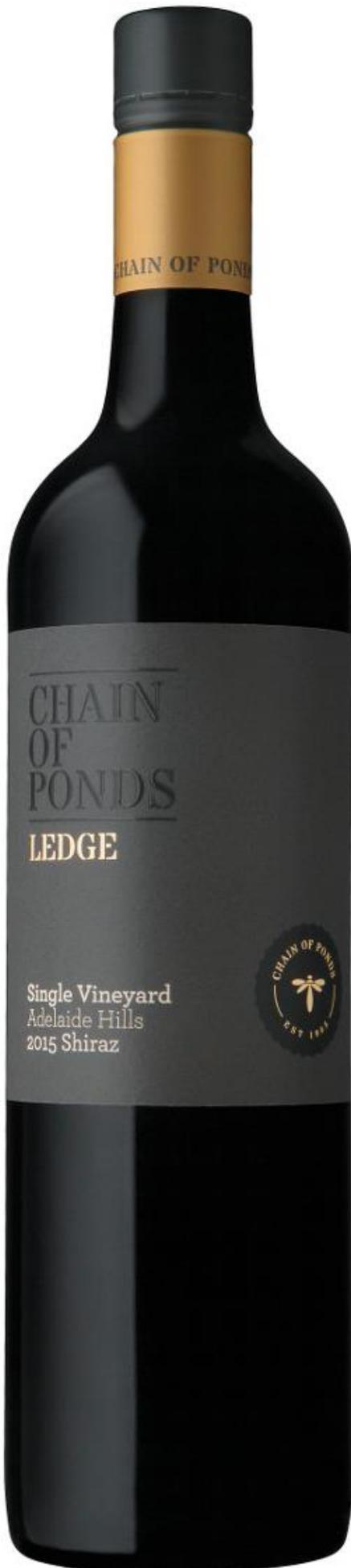


CHAIN OF PONDS



Ledge 2015 Shiraz Adelaide Hills (Kuitpo)

VINEYARD

Selected from the Kenwood Bank vineyard at Kuitpo in the southern Adelaide Hills, an Easterly Facing Aspect with East-West row orientation and an elevation of 360m. Soil is a sandy loam over siltstone and bedrock, Clone is 1654 and the canopy is managed with vertical shoot positioning. Row and vine selection were performed prior to harvest and selective harvesting was employed in order to show only the best fruit in this wine. Vines on shallow soil with decreased shoot density and lighter crop levels were selected for increased fruit concentration.

WINERY

The grapes were delivered to the winery at dawn and destemmed. Harvested at optimal maturity the grapes were destemmed and crushed into small open fermenters, cool soaked for 2 x days before beginning fermentation with 1 x plunge per day. During fermentation, the must was pumped over 2 times daily for peak ferment then plunged twice daily for the last 4 days of the 10 days spent on skins. The free run and pressings were separated and drained directly to barrels to complete primary ferment in oak followed by Malolactic fermentation. Aged and matured on lees in 100% French oak Hogs Heads for 20 months prior to bottling.

COLOUR

Deep plum with a purple plum hue

BOUQUET

The aroma shows lifted spice, dark berry fruit and ripe plums with mild black pepper notes. Integrated with savoury oak notes with hints of vanilla, sandalwood and hints of dried oregano and sage.

PALATE

Intense bright fruits of blackcurrant, blackberry and plums are integrated well with savoury oak spice, nuances of cured meats linger and the palate finishes with a lifted notes of pepper and savoury wood spice. Balanced bright natural acidity is lively and with the fine grained firm tannins gives exceptional structure with great ageing potential. Brilliant intensity of fruit with persistence and length of both fruit and savoury flavours without being overpowering.

CELLARING

5-10 years.

MATCH

Eye fillet of beef, celeriac purée, roast beetroot, asparagus.

WINE ANALYSIS

Winemaker: Greg Clack
100% Shiraz
Bottled: December 2016
Alcohol: 14.8%

Acid: 6.7 g/L
pH: 3.31
Residual Sugar: 2.8g/L
Sulphur: 97 mg/L