

CHAIN  
OF  
PONDS



## Forreston Reserve 2013 Shiraz Adelaide Hills (Forreston)

### VINEYARD

The Shiraz was selected from two vineyards just out of the township of Forreston. both sites are Northerly in aspect and have North South Row orientation. Clone is believed to be 1654 for both blocks. Both vineyards are managed with strict VSP Canopy management and thinned of fruit early in the growing season. One of the Vineyards is situated on top of a ridge on very shallow soil producing fruit which is rich in flavour and very structural while the other produces wines of more elegant lifted fruit.

### WINERY

The grapes were destemmed only and cold soaked for 3 days prior to fermentation. The ferment was allowed to warm naturally before inoculation with a varietal enhancing yeast. Fermentation was then carried out in traditional open fermenters and pumped over twice daily with a few extra pump overs during peak ferment. Once the baume was below 4 baume it was then plunged twice daily until 1 Baume. The wine was pressed off skins and transferred straight to 50% New and 50% Old French oak. It was then sulphured and lees stirred for 3 months then left to mature for 15 months in total before bottling. The wine is then bottle aged for 12 months prior to release.

### 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, licourice with hints of vanilla, cloves and hints of dried marjoram.

### PALATE

Intense bright fruits of blackcurrant, blackberry and plums are laced with liquorice and savoury oak spice, nuances of cured Jamon linger and the palate finishes with a lifted notes of pepper and licourice. Balanced bright natural acidity is lively and with the fine velvety tannins gives exceptional structure with great ageing potential. The fruit and oak is exceptionally integrated while being intense and complex, lingering in the mouth for some time.

### CELLARING

5-15 years.

### MATCH

Eye fillet of beef, Jerusalem artichoke, beetroot with veal jus.

### WINE ANALYSIS

Winemaker: Greg Clack  
95% Shiraz, 5% Cabernet  
Bottled: September 2014  
Alcohol: 14.2%

Acid: 7.0 g/L  
pH: 3.45  
Residual Sugar: 2.6g/L  
Sulphur: 97 mg/L

