



# [2015] MAPPINGA SHIRAZ

## SIDEWOOD

### [VITICULTURE]

Cool climate, soil, careful pruning techniques and hand selecting play a vital role to ensure that only the best fruit is produced for our Mappinga Shiraz. The rows in the vineyards are planted East - West to maximise the intensity of the fruit flavours. Mappinga Shiraz is only produced in years where the vineyard can produce outstanding quality of fruit.

### [VINIFICATION]

Winemaker Darryl Catlin carefully selects the best parcels of fruit from the vineyard tasting the flavours to determine when the fruit is at perfect ripeness. Selected bunches are then carefully picked in the early morning to keep the fruit cool. Berries are sorted at the winery, 70-75% are gently pressed and 25-30% of the fruit is added whole in to the open topped fermentation tanks for a partial carbonic maceration. Careful attention is spent on keeping the juice as cool as possible. Once ferment is completed it is then matured in 35% new and older French Oak barriques.

### [TASTING NOTES]

Deep plum in colour with a vibrant ruby hue. This complex and elegant wine has lifted aromas of rich dark fruits, violets and toasted cinnamon tantalises the senses and rewards with a luscious full mid palate showing blackberries, blackcurrants and fresh dates in abundance. This complex and elegant wine has a long lingering finish with hints of liquorice and cocoa bean. Well matched to heavier weight dishes - veal and beef based. Also perfect with hard cheeses and aged cheddar.

### [ANALYSIS]

Alcohol | 14.5% alc/vol

PH | 3.57

Acid | 6.20 g/l

**NEW** | RELEASE WINE

