



MAPPINGA SHIRAZ 2013

[ANALYSIS]

Alcohol | 14.5% alc/vol

Acid | 6.5 g/l

pH | 3.6

Closure | Stelvin

[VINIFICATION]

Winemaker Tash Mooney 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 handpicked 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 two weeks for a partial carbonic maceration. Careful attention is spent on keeping the juice as cool as possible. Once fermentation is completed it is then matured in 80% new and 20% one year old, single forest French Oak barriques.

[TASTING NOTES]

Deep plum in colour with a vibrant ruby hue. This complex and elegant wine has lifted aromas of fresh rich red fruits and white mint chocolate. Strawberries, raspberries, dark cherries and black currants are the base of this wine but has depth in texture and flavour are given by rich tannins and subtle spice from ageing in French oak. Well matched to heavier weight dishes - veal and beef based. Also perfect with hard cheeses and aged cheddar.

[AWARDS]

97 POINTS | JAMES HALLIDAY

92 POINTS | JAMES SUCKLING

92 POINTS | WINE ADVOCATE - ROBERT PARKER

TROPHY | BEST RHONE VARIETAL, DECANTER INTERNATIONAL

TROPHY | BEST ADELAIDE SHIRAZ, DECANTER INTERNATIONAL

TROPHY | BEST SA SHIRAZ INTERNATIONAL WINE CHALLENGE LONDON

TROPHY | BEST ADELAIDE HILL SHIRAZ INTERNATIONAL WINE CHALLENGE LONDON

TROPHY | INTERNATIONAL WINE AWARDS SPAIN

TROPHY | WINESTATE TOP 10 AUSTRALIA AND NEW ZEALAND SHIRAZ

GOLD | ROYAL HOBART INTERNATIONAL WINE SHOW

GOLD | IWSC LONDON

GOLD | WINEMAKERS CHALLENGE SAN DIEGO

GOLD | SAN FRANCISCO WINE SHOW

GOLD | WINESTATE MAGAZINE AUSTRALIA

GOLD | 2016 NATIONAL COOL CLIMATE WINESHOW AUSTRALIA