

PHILIP SHAW

ORANGE, AUSTRALIA

2014 Idiot Shiraz

Overview of growing season and harvest period for 2014:

It was an early start to the growing season with a short and dry winter. Spring brought with it warmer temperatures and pushed the vines into an early budburst. October frosts in the region caused significant damage in some vineyards; however Koomooloo with its lowest point at 850m managed to escape unscathed. December saw temperatures rise well into the 30's with very little rain. However rain did come in February along with cooler temperatures. This meant that vigilance was required in both the winery and vineyard to manage disease pressure. In the final stages of ripening things slowed dramatically, however we were still able to get the Shiraz off at maturity with very little disease.

Winemaking notes:

All grapes were destemmed and hand sorted, taking care to remove any diseased fruit ensuring only the best made it through. Berries were gently split before going into open vats for fermentation. As with all our wines native yeasts carried out primary fermentation with cap management scheduled daily to ensure the perfect balance of tannins and extraction from the skins. Once dry the wine was pressed from its skins and seeds, and racked to oak for maturation. The wine was left to evolve in oak for 12 months before blending for bottling.

Winemakers Tasting notes:

The idiot is a bright garnet. This cool climate Shiraz is true to its region and variety. It has a fragrant bouquet with bright red fruits leading into a supple, elegant palate. Succulent juicy red berries and spice framed by fine savoury tannins; a wine to be enjoyed on all occasion.

Wine analysis:

pH	TA	Residual sugar	Alcohol
3.69	5.7g/L	1.4g/L	12.8%v/v