

# BAREFOOT WINE



## 2014 SHIRAZ

### Vineyards

The fruit was machine harvested and selected from vineyards in the Riverland, Sunraysia and some cooler regions of South Australia. Parcels were carefully selected from various soil types and trellis systems to balance the style and flavour profile to produce a harmonious wine.

### Harvest

The summer was relatively mild with adequate rainfall at the right time and the Harvest got off to a good start. Shiraz fruit in particular hit the sweet spot, helped by long sunshine filled hours and cool nights.

### Winemaking

The fruit was crushed and de-stemmed and selected parcels fermented on oak in temperature controlled environments to maximise fruit flavour and retention. Post fermentation the majority of the wine is matured in stainless steel tanks with a percentage of the wine transferred onto French and American Oak post malo-lactic fermentation. Parcels are then selected, blended, stabilised and fined to produce the best possible product.

### Taste Profile

A medium bodied wine showing soft blueberry fruit and forest fruit characters. Sweet vanillin oak and savoury tannins add length to the palate. The wine is youthful and well balanced. This wine can be enjoyed during the fall and winter months and will provide an excellent foil for pasta and stew based evening meals.

### Finished Wine

Varietal Content: 88 % Shiraz, 12 % Other red wines

pH	3.40
RS	10 g/L
TA	6.0 g/L
VA	0.35g/L
ALC	13.9%