

FOUR



HAND



WINEMAKER CHRIS HANCOCK HAS BEEN IMMERSSED IN WINE FOR THE OATLEY FAMILY OVER THREE DECADES. HE AGREES WITH HIS LONG TIME FRIEND, MENTOR AND FOUR-IN-HAND DRIVER BOB OATLEY, THAT, ABOVE ALL, WINE MUST BE A 'GOOD DRINK'. AS WITH A MASTER COACHMAN, CHRIS HAS HONED HIS WINEMAKING SKILLS WITH YEARS OF EXPERIENCE. WINES SUCH AS THIS SUPERB SHIRAZ REQUIRE A THOROUGH KNOWLEDGE OF EVERY DETAIL AND CONSTANT PRACTICE TO PERFECT. IN ADDITION, MUCH PATIENCE AND PERSEVERANCE IS REQUIRED. STEELY COURAGE TO REJECT ALL BUT THE FINEST FRUIT. STEADY HANDS TO GUIDE THE WINEMAKING TEAM. A LIGHT TOUCH TO LET THE CHARACTERISTICS OF BOTH FRUIT AND TERROIR SPEAK FOR THEMSELVES. AND FINALLY, THE PATIENCE AND PERSEVERANCE TO LET THE WINES MATURE AND DEVELOP.

Four in Hand Barossa Shiraz 2016

Winemaker: Chris Hancock

Variety: Shiraz

Vintage: 2016

Region: Barossa, South Australia

Winemaking: Harvested at ideal ripeness from a number of vineyards across the length and breadth of the Barossa (including both the Barossa and Eden Valleys). Fermented on skins for 7-12 days in closed fermenters at moderate temperatures ranging from 12-26 Degrees Celsius. A very moderate oak regime, comprising 15 per cent new and the rest older, French oak, for a relatively short period averaging at 6 months.

Winemaker's Tasting Note: Having set out to make a mid-weight style of Shiraz that shows definitive regional typicity, we're very pleased with the result. With moderate alcohol and very supple oak influence, Barossa dark fruits and black chocolate characters rise to the fore, it's generous and appealing, with soft, fine powdery tannins and lovely length of flavour. Enjoyable immediately upon release and will cellar comfortably for 5-7 years.

AV 13.5 %

pH 3.61

TA 5.80 g/L

RS 0.47 g/L

Closure: Stelvin Lux+

