



TAYLORS®

The Pioneer

SHIRAZ

EXCEPTIONAL PARCEL RELEASE

VINTAGE CONDITIONS

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent with the first varieties picked in early February. Our winemakers report that quality is outstanding across all varieties, with excellent acid balance and flavour development displayed in the resultant wines.

VINIFICATION

Fruit from this wine was harvested at the point of optimal flavour and tannin development between the 7th and 21st of March 2013. After a short tractor journey to the winery, each parcel was de-stemmed and then quickly chilled to 4°C in the must lines and left to cold soak in fermentation vessels for a period of four days. For primary fermentation, the fruit was transferred to new headless American oak barrels and fermented at between 22°C to 28°C over a period of seven to ten days using RX60 yeast to add complexity and retain aromatics. The fermenting must was hand plunged twice daily to aid gentle colour and tannin extraction. After a period of extended skin contact the wines were pressed, racked off gross lees and transferred back to the same reassembled barrels for secondary malolactic fermentation.

MATURATION

Post MLF, the wine was matured in a selection of AP John and Vicard fine-grained American oak barrels – 40 % in new oak and the balance in a selection of one, two and three year old barrels. After 12 months a painstaking barrel selection assessment was undertaken to identify those parcels deemed as 'exceptional' and these were returned

TASTING NOTES

This a commanding wine with multiple layers of intense, lush dark berry fruit followed by spicy fruitcake and then seductive mocha. The palate is full and generous but with precision to the structure and the texture most appealing with velvety, mouth-coating tannins mingling harmoniously with fruit and spice. Elegant acids and light, long tannins carry the palate to a persistently rewarding finish.

Region: Clare Valley
Varietal: Shiraz
Alc/Vol: 14.4%
Residual Sugar: 0.69g/L
pH: 3.47
Acidity: 6.51g/L

Colour: A deep crimson red with vibrant purple hue.
Nose: Fragrant spice, dark cherry, plum, dark chocolate, freshly roasted coffee beans, charred oak.
Cellaring: Up to 20 years from vintage.
Release Date: May 2017.

