

Tasting Notes



Grapes

100% Shiraz

District of Origin of Grapes

93% McLaren Vale, South Australia

Vinification

Warm fermentation in static fermenters on skins for 10 – 14 days at 22°C. Gentle pressing off skins using airbag press. Malolactic fermentation and maturation in oak as below. Bottled under sleek and classy Stelvin LUX screwcap to retain freshness.

Oak Maturation

Barrel matured for 15 months in:

60% new American oak	3% 1 year old American oak
22% new French oak	6% 1 year old French oak
9% new European oak	

Colour

Vivid purple with a violet hue.

Nose

A captivatingly decadent nose of dark berry compote fused with sweet vanillin, cocoa, violets and a delightful hint of espresso.

Palate

Elegantly lissom palate of mulberry, dark cherry and blueberry provide up front supple fleshiness that seamlessly coalesce with underlying elements of dark chocolate, spicy clove, mint, a meaty barrel fermented complexity along with earthy notes of black olive and truffle. A good line of supporting acidity and mouth coating tannins extend the generous palate culminating in a soft, lingering raspberry liquorice finish with a warming touch of black pepper.

Food Match

Well suited to rare roast beef or lamb racks. Will also carry Asian inspired slow cooked BBQ'd pork.

Winemakers Comments

“The 2013 growing season was exceptionally dry which lead to the earliest and quickest vintage in recent memory. Small crops from these drought conditions however lead to the development of some excellent colour, flavour and tannin. Fortunately time was on our side to nurture the fruit and the resultant wine ensuring the maturation time made for an approachable, smooth, easy drinking Shiraz.

The growing conditions certainly highlight quite a contrast to the previous textbook vintage of 2012 however I am considerably excited with the elegance, structure and finesse of this wine

This 2013 RockBare Shiraz will age very gracefully and cellar for a significant amount of time”.