

KOONOWLA



JAMES HALLIDAY WINE
COMPANION 2015



5 STAR WINERY

2014 KOONOWLA
CLARE VALLEY SHIRAZ

A mild wettish winter followed by a very dry spring and summer with hot spells but no heat waves ripened the small crops quite quickly. The colour is deep red with purple hues. There are hints of spice, tar, rich oak and ripe blackberry on the nose. This wine has a flavoursome palate and has good depth balanced with ripe acidity and fine tannins and a long juicy finish. The Shiraz used for this wine is all from Block 3 west of the Koonowla Homestead and is our oldest block of Shiraz. Ballerina style shoot positioning and low crop levels, combined with terra rossa soils give bunches that hang in dappled sunlight resulting in fully ripe fruit with woody hardened seeds. The fruit was picked on the 25th March destemmed and crushed and then fermented in Potter fermenters. The ferment was kept cool and slow and it was 2 weeks until sugar dryness to extract maximum colour and flavour. The wine was then pressed before being transferred to tank and malolactic fermentation was induced. The wine was then sulphured and put into French oak hogsheads for 18 months then minimally filtered at bottling.

Alcohol Content:	14.9%
Yields per acre:	1.2 tonnes
Cases produced:	700
Appellation:	Clare Valley
Filtration and fining:	Minimal at bottling
Varietal composition:	100% Shiraz
Length of barrel maturation:	18 months

