

# KOONOWLA



## 2014 KOONOWLA A.J.M RESERVE 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. A fine example of what this vineyard can do and produced only in exceptional years. The Shiraz used for this Reserve wine is a selection of the best rows of fruit from the 1654 clone in Block 3 west of the Koonowla Homestead. The colour is deep red with purple hues. There is rich forest fruit, mocha, spice, and French oak on the nose. This wine has elegance and subtlety, a soft palate that is juicy with fine grain tannins and balanced lengthy acidity.

A ballerina style canopy and low crop levels, combined with terra rossa soils on north south rows produce bunches that hang in dappled sunlight resulting in fully ripe fruit with woody hardened seeds. The fruit was machine picked at night on the 15<sup>th</sup> of March destemmed and cold soaked for 3 days then fermented using a cultured yeast in a 2 tonne open fermenter. The fermenting juice was hand plunged until sugar dryness to extract maximum colour and flavour. Then the skins were then pressed and transferred to barrel. After vintage the wine was racked out of barrel and malolactic fermentation was induced in tank. The wine was then sulphured and returned to French oak barrels for 20 months then minimally filtered at bottling.

<b>Alcohol Content:</b>	14.5%
<b>Yields per acre:</b>	1.2 tonnes
<b>Cases produced:</b>	200 / 6packs
<b>Appellation:</b>	Clare Valley
<b>Filtration and fining:</b>	Minimal at bottling
<b>Varietal composition:</b>	100% Shiraz
<b>Length of barrel maturation:</b>	20 months 30% new 70% older

