

A DIFFERENT EXPRESSION OF SHIRAZ

TASTING NOTES
**TWO LANDS
SHIRAZ
2013**



REGION

South Australia

COLOR

Deep purple

BOUQUET

Ripe plum and blackberry with a hint of prune and dried fruits.

PALATE

A full-bodied, flavorful Shiraz showing ripe red berry fruits and a generous prolonged finish.

RELEASE DATE

March 2015

SERVING SUGGESTION

Slow cooked sticky beef short ribs.

ALCOHOL

13.9% alcohol by volume

VINTAGE CONDITIONS

South Australia's 2013 vintage was one of the earliest and shortest in recent memory, with high temperatures and low rainfall leading to reduced yields but exceptional quality. A heatwave jump-started harvest in mid-February, then further brief heat spikes compressed the vintage, with all varieties ripening hot on the heels of one other. We sourced our fruit for this Two Lands Shiraz primarily from the Padthaway region, with a portion coming from Langhorne Creek. In Padthaway the weather was a little cooler than in areas to the north, but it was still warmer than normal and rainfall was well below the average. The heat created great fruit concentration.

WINEMAKING

This Two Lands Shiraz is a fusion of winemaking expression. Jacob's Creek Chief Winemaker Bernard Hickin and award-winning Californian winemaker Ehren Jordan set out to redefine Australian Shiraz by giving it some of the flair of Californian Syrah for which Ehren is renowned.

Bernard suggested the ideal vineyards for this purpose and they chose to pick the fruit later than normal to maximize the variety's intense and generous flavors. Harvesting the Shiraz later also ensured lower acidity and rounder, softer tannins. Some time on yeast lees and in contact with French oak helped to further integrate the tannins.

In addition, selected parcels of the wine were only partially clarified, to further build texture and mouth-feel. The result is a big, ripe but complex wine expressing the more generous side of Australian Shiraz, with soft tannins and an attractive texture on the finish.

ANALYSIS

13.9% alcohol/volume
5.6 g/L total acid
3.68 pH
4 g/L residual sugar

SRP

\$13.99