



## **2017 Curator Wine Co. Shiraz**

The vineyard is comprised of Heavy, dense dark brown & red clay soil over ironstone.  
Situating in Marananga the vines average around 18 years old.

Each parcel was picked separately and destemmed into open-top tank for fermentation, chilled down then allowed to warm up and naturally ferment using indigenous yeasts. All parcels were fermented separately.

The ferment was gently hand plunged two to three times daily for approximately 7-8 days. Then basket pressed and all blocks blended together and filled directly to USA & French oak (20% new) with 5-6 weeks barrel fermentation (with natural malolactic fermentation) followed by a minimum 18 months maturation in barrel. The wine was racked once during this 18 months and then bottled unfined, unfiltered.

95 points; Sweetly fruited and immediately appealing, the bouquet shows Black Doris plum, mixed berry compote, vanilla, roasted hazelnut and mixed spice aromas, followed by a succulent palate that is silky and persistent. The wine offers terrific fruit intensity and roundness, backed by fine tannins, leading to a wonderfully satisfying finish. At its best: now to 2027

Region: Marananga, Barossa Valley, South Australia

Variety: Shiraz

Alcohol: 15%

Production: 640 dozen

