

NINE STONES

BAROSSA VALLEY SHIRAZ



TASTING NOTE

This wine has aromas of plums and black fruit, blue berries, subtle cedary oak complexity evident from barrel maturation. Dense & full bodied palate with dark chocolate, plums and black fruit. Chewy, chunky ripe tannin frames the palate. Great length & finish.

APPEARANCE

Deep plum red with dark red core.

ENJOY WITH

Serve with your favourite slow cooked winter meal

VINTAGE/SEASON

The 15/16 growing season was relatively warm and dry, the annual rainfall was down compared to the long term average- thus while vineyards were managed by their own water source- the soils were drier. A cooler January allowed the vines to recover and flavours to build. CFW commenced harvesting Shiraz on the 13th February and less than one month later (11th March) the last Shiraz block was harvested.

IDEAL DRINKING

Drink now or cellar 5 years

VINEYARD

The grapes for our Nine Stones Barossa Valley Shiraz are from a blend of company's and growers fruit. Vineyard sources stretch from Nuriootpa, to Vine Vale, to Stockwell. Soil types range from sand over clay to deep uniform to gradational soil and hard red brown soil.



WINEMAKING

After carefully selecting individual parcels in the vineyard the fruit is transported to our crushing facility where it is fermented in a combination of concrete vats and stainless steel fermenters for about 7 days. The resulting wine is pressed off skins and completes ferment on oak planks before being matured in a combination of oak barrels and planks for about 9-12 months

WINE ANALYSIS

Variety: Shiraz
Vintage: 2016
Region: Barossa Valley
ALC/VOL: 14%
pH: 3.53
TA: 5.92g/l
Sugar: 6g/l

