

2015 THE SENTINEL



Technical Notes

Varietal composition:	100% Shiraz
Region (GI):	Estate grown Marananga, Barossa Valley
Winemaker:	Jason Barrette
Alcohol:	14.5% alc/vol
pH:	3.67
TA:	6.0g/L
Residual Sugar:	0.89g/L
Bottled:	20 October 2017



Vintage Conditions

Good Winter rains resulted in 20% higher than average rainfall which charged up the soil moisture reserves. Warmer Spring temperatures ensured vines got the healthy start to the growing season they required. Very little rain fell during December and the first few weeks in January. However mid-January we saw 30mm of rain fall at the perfect time to ensure healthy vine and grape ripening. Near perfect growing conditions continued for the rest of the season producing small berries resulting in great colour and varietal flavour.

Vineyard Selection

The Sentinel Shiraz sourced from Block 4 and Block 5 (clone 1654) within the Schubert Estate vineyard located in the sub-region of Marananga in the Barossa Valley.

Winemaking

The Shiraz grapes are hand-picked, destemmed and fermented (EC1118 yeast) in 5 tonne open top fermenters with twice daily pump-overs to achieve maximum extraction of colour, flavour and tannin. At the completion of fermentation, the wine is basket pressed with free-run and pressing wine combined and filled to a combination of new (26%) and old (74%) French oak 225L barriques for a maturation period of 16 months before careful barrel selection and blending before bottling. The wine is neither fined, nor filtered.

Tasting Evaluation

Colour: Ruby deep core with red rim. Splashes of vibrant crimson when the glass is swirled.

Aroma: Wafts of freshly roasted Colombian coffee, Christmas cake, black currant, dates and baking spices fill the glass.

Palate: Rich flavours of blackberry, black plums, cocoa powder and graphite are partnered with fine grain cedar oak tannins and fresh acidity and alcohol warmth.

A complete package that is approachable in its youth and is designed for the long haul. Drink now through to 2036 with careful cellaring.

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