



Bin No:

1482

*Wine:* **Wakefield Jaraman Shiraz 2016Vt**

*Country:* **Australia**

*Region:* **Clare Valley + Coonawarra - South Australia**

*Producer:* **The Taylor Family**

*Vintage:* **2016**

*Colour:* **Red**

*Grape Variety:* **100% Shiraz - 72% Clare Valley - 28% Coonawarra**

**Vegetarian**

*Status:* **Still**

**sustainable environmental management**

*Allergens:* **contains sulphites - egg**

*Body Value:* **D (A is light - E is full bodied)**

**abv: 14.9% - bottle size: 75cl**



### Tasting Note:

At release, the wine has a deep cerise red colour to the centre with a vibrant purple hue to the edges

This is a rich, full-bodied wine with intense flavours of ripe red berry fruit, violets as well as roasted coffee beans and dark chocolate. The wine is well balanced with complex, well-integrated tannins providing the palate with an intense, persistent length.

### *The Clare Valley*

*The Clare Valley is situated in the Northern Mount Lofty Ranges of South Australia 137km due north of Adelaide and about one hour's drive west of the Barossa Valley. At its southern entrance at the village of Auburn a series of elevated valleys, rolling hills and wide open valley floors extend 35 kilometres north to the Clare township. The valley is divided into 5 sub-regions: Sevenhill, Clare, Watervale, Polish River and Auburn which each have their own distinctive soil, geography and climatic differences.*

*The valley benefits from cold winters and cooling afternoon breezes in the summer months which help to create a considerably more moderate continental climate than its geographical location might otherwise suggest. These factors are important in slowing down the grape ripening process and are the reason why delicate, aromatic whites can flourish alongside intensely flavoured reds.*

*The Wakefield estate is located at the southern end of the valley, in Auburn, and at 350 metres above sea level, is quite elevated. The altitude, combined with a wide diurnal temperature range – up to 40+ degrees Celsius in the day, dropping down to a chilly 5 degrees Celsius at night – is perfect for producing good natural acidity, varietal flavours and aromas in the aromatic white varieties, as well as locking in tannin and colour stability in the reds.*

### *The Vineyards*

*The Wakefield estate covers 750 hectares and has approximately 415 hectares under vine with a plan to raise this up to 600 hectares. The estate has a diverse selection of micro-climates, soil combinations and geographical characteristics which combine to create myriad of individual sites which bring their own unique characteristics to the wines. This enables careful site selection to take place ensuring that each grape variety is planted on the most suitable site. Around 60% of the vines are planted on Terra Rossa (red-brown loam over limestone) soils*

*which tend to lie on the hillsides, the rest are planted on deep clay base with rich loam soils on land that rolls down the banks of the Wakefield River.*

#### *Environmental Stewardship*

*The Wakefield vineyards and winery are managed in line with the Taylor family's strict environmental philosophy and belief in Environmental Stewardship. Wakefield wines have taken the following measures:*

#### *Water Recycling*

*Water is a scarce resource and the Taylor family do all they can to use it with restraint. All water used in the Wakefield winery and bottling hall is collected and recycled in their onsite state-of-the-art water recycling facility and then stored in one of their two dams. All run off from rainfall is captured in one these dams for re-use. Irrigation is carried out on a need only basis and managed by a computer controlled dripper on each vine.*

#### *Organic Compost*

*All solid organic materials including grape marc are utilised as compost on the vineyards. The compost is made on site without the addition of water.*

#### *Organic Mulching*

*Since 2001, Wakefield Wines have used organic matter to mulch the soil under the vines planted on their Clare Valley estate. This provides benefits such as superior root growth near the surface to better utilise water and nutrients and enhanced earthworm and soil microbe activity contributing to healthier soil and reduced weed growth.*

#### *Organic Cultivation Practices*

*In 2009 Wakefield Wines reintroduced sheep to their vineyards for the first time in 25 years. The sheep roam within the vines and control weeds and winter grasses. This has led to an immediate reduction in the requirements for pesticide use to control weeds and with the added benefit of a reduction in the diesel used by spray tractors. The sheep's manure is also acts as a fertiliser and soil conditioner.*

#### *Minimisation of Pesticide use*

*Insecticide use is kept to an absolute minimum with no broad spectrum insecticides at all. Continuous vineyard monitoring ensures only targeted use in the worst affected areas. In addition only fungicides certified for use in organic production are used.*

#### *Wakefield River Regeneration*

*The Wakefield River flows in a southerly direction through Auburn in the Clare Valley before turning west to flow through Balaklava and into the Port Wakefield estuary. Wakefield Wines, through the formation of the River Wakefield Group, has championed a project to regenerate the Wakefield River with control of weed species and the planting of local indigenous vegetation to enhance biodiversity.*

#### *Wine description*

*The Taylor family believe great wines are made in the vineyard. The Estate wines are crafted with care and seek to capture the essence of the vineyard site and the pure varietal expression of the grape.*

## Vineyard information:

*In the Clare Valley, the growing season was characterised as warm and dry for vintage 2018, the only year in recent times warmer was 2016, which produced some excellent, award-winning wines. One of the great things about this vintage, though, was that we avoided any major heatwaves during vintage which can be very damaging and so to that end, vintage was relatively calm and controlled. Overall, our winemaking team are very excited about the quality of the wines from this vintage.*

*In McLaren Vale, the 2018 vintage is being touted as producing wines of excellent quality. The previous wet season set the vines up to be lush and healthy through the early part of this season and that boded well as the conditions throughout summer and into vintage were unusually dry. Favourable conditions ensued leading to perfect mild days and cool nights, perfect for harvest*

*Environmental management Sustainable - ISO 14001 certified*

## Winemaking information:

*In the Clare Valley, the growing season was characterised as warm and dry for vintage 2018, the only year in recent times warmer was 2016, which produced some excellent, award-winning wines. One of the great things about this vintage, though, was that we avoided any major heatwaves during vintage which can be very damaging and so to that end, vintage was relatively calm and controlled. Overall, our winemaking team are very excited about the quality of the wines from this vintage. In McLaren Vale, the 2018 vintage is being touted as producing wines of excellent quality. The previous wet season set the vines up to be lush and healthy through the early part of this season and that boded well as the conditions throughout summer and into vintage were unusually dry. Favourable conditions ensued leading to perfect mild days and cool nights, perfect for harvest.*

## VINIFICATION

*The wine was matured in a mixture of coopers' American oak hogsheads (30% 1 year old and 70% 2-3 year old for 14 months before being bottled*

*Finning with eggs,*

## *Tasting Notes -*

### *Colour:*

*This wine has a deep, rich crimson colour with a vibrant purple hue to the edges. There are lifted aromas of ripe, dark berries along with subtle plum and cafe creme mocha and spicy overtones of nutmeg, cinnamon and clove aromas.*

### *Nose:*

*There are lifted aromas of black plum and blackberry fruit along with a hint of coffee bean and spice.*

### *Palate:*

*This is a luscious wine with layers of flavours of dark berry fruit, ripe cherries and plum along with attractive oak characters of roasted coffee beans and spice. Overall, the wine is well balanced with well-integrated tannins providing the palate with firm structure and persistent length.*

## CELLARING NOTES

*Will cellar under ideal conditions for 8 to 10 years.*

## Food Recommendation:

*Enjoy with Roast Beef dishes*

