



Bin No:

1474

Wine: Wakefield Estate Shiraz 2016 Vt

Country: Australia

Region: Clare Valley - South Australia

Producer: The Taylor Family

Vintage: 2016

Colour: Red

Grape Variety: 100% Shiraz

Vegetarian

Status: Still

sustainable environmental management

Allergens: contains sulphites - egg

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

abv: 14.5% - bottle size: 75cl



Tasting Note:

A soft and fleshy Shiraz with a lively palate of juicy red berry fruits, plum and spice. These fresh characteristics play alongside subtle chocolate and savoury characters from the oak maturation.

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:

The average vine age is 10 to 30 years old at an elevation 350 metres.

The soil composition Terra Rossa over Limestone

Average yield (hl/ha) 57.6 hl/ha

Harvest type Machine harvested

Environmental management Sustainable - ISO 14001 certified

Winemaking information:

The fruit for this wine was sourced from the Taylor family estate in the Clare Valley. In the growing season leading up to vintage 2016 Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact on the vine's health and importantly, the quality of the fruit produced. Once harvested, the fruit was quickly transferred to the winery and gently de-stemmed. Primary fermentation was carried out in stainless steel tanks and then the grapes were pressed using a pneumatic bag press with some pressings returned to add weight and texture to the wine. The wine was then transferred to 10% French oak and the remainder in water bent American oak barrels for secondary, malolactic fermentation. The wine was then blended and returned to American oak for maturation prior to fining, minimal filtration and then bottling.

Finning with eggs before a light filtration then bottled

Tasting Notes -

Colour: At release the wine is a dark red colour with ruby red hues.

Nose: The wine has an enticing, lifted aroma of plum, blackcurrant and dark cherry fruits along with a bouquet of subtle mocha and a touch of oak derived spice.

Palate: The palate is plump & generous with ripe fruit characters of plum and blackberry. Mocha coffee and subtle spice from oak maturation balance the fruit flavours. The wine is medium to full-bodied with a fleshy mid-palate and supple tannin structure. It is a well balanced wine with great texture, good length and enjoyable fruit on the finish.

CELLARING NOTES

This wine can be enjoyed upon release but will reward with careful cellaring up to and possibly beyond 2023.

Food Recommendation:

Enjoy with steak or hearty winter stews.

