

Greenock Creek

VINEYARD & CELLARS

Marananga Shiraz 2017

Harvested from a vineyard in the heart of the Marananga sub-region, which is renowned for producing rich and silky wines.

COLOUR

Dark cherry red with rustic red hues.

AROMA

Black plum with mixed berry compote and white peppercorns.

TASTE

Vibrant and spicy. Concentrated dark cherries, satsuma plums and freshly ground pepper flow through the palate with supporting cherry vanilla bean oak. All encased by a rich and silken tannin profile that drives the raspberry infused chocolate creaminess to round out the lengthy finish.

REGION

Barossa Valley, Marananga sub-region.

GRAPE VARIETIES

Shiraz.

VINEYARDS

Jenke Road, Marananga.

WINEMAKING

The hand-picked grapes had a two-day cold soak then naturally fermented using indigenous yeasts. The ferment was hand plunged three times daily for approximately ten days. Then basket pressed and filled into French oak 15-20% new and two ear old USA for three weeks of barrel fermentation followed by 20 months maturation.

VINTAGE CONDITION

The 2017 vintage was preceded by drenching winter rains that allowed healthy canopy development and good fruit set. The summer leading into harvest was unusually cool, with frequent rain events resulting in grapes with great natural acid balance and freshness. The resultant wines are elegant with fruit purity and definition.

ALCOHOL BY VOLUME

15%.

ENJOY WITH

Cheese platters and smoked meats.

IDEAL DRINKING WINDOW

Immediately enjoyable from release but drinking well for 6+ years.

GOLD MEDAL

China Wine & Spirits Awards 2019

