

Greenock Creek

VINEYARD & CELLARS

Roennfeldt Road Shiraz 2014

Harvested from our approximately 120 year-old vineyard at Marananga. Soil profile is hard clays mixed with deep alluvial loam.

COLOUR

Intense purple red, with dark plum hues.

AROMA

Vanilla Bean with charred/toffee oak supports blueberry, raspberry compote and milk chocolate density.

TASTE

Powerful and silken. Layers of ripe forest berries wash over the palate with star anise and hints of white pepper, balanced by the vanilla sweetness from the oak maturation. The tannins are silky and elegant, framing the fruit and providing drive and length through the palate.

REGION

Barossa Valley, Marananga sub-region.

GRAPE VARIETIES

Shiraz.

VINEYARDS

Roennfeldt Road vineyard.

WINEMAKING

Hand harvested and de-stemmed without being crushed. Fermented in concrete open fermenters for 7-10 days with 4 pump overs to maintain a fermentation temperature of 20-22°C. Drained and pressed through our wooden basket press before being transferred into New American oak for 3 years of maturation. A further 2 years of

maturation in bottle before being released at 5 years of age.

VINTAGE CONDITION

The 2014 vintage was preceded by a wet winter that allowed strong canopy development and fruit set. The summer leading into harvest was warm initially with frequent showers to maintain healthy canopies. This resulted in full bunches and pure fruit retention. The resultant wines are elegant and finely focussed with soft tannins.

ALCOHOL BY VOLUME

14%.

ENJOY WITH

Slow cooked roast meats and thick cut steaks.

IDEAL DRINKING WINDOW

5-10 years from release but drinking well for 20+ years.

● GOLD MEDAL

China Wine & Spirits Awards 2019

● ROBERT PARKER'S

100 points in 1995

100 points in 1996

100 points in 1998

100 points in 2002

96 points in 2003

