



LONGVIEW

VINEYARD

# YAKKA SHIRAZ

## TASTING NOTES

*Our 2017 Yakka Shiraz has a dark violet hue, with lifted aromas of black cherries and plum, baking spices and fresh wet earth. The palate is plush and bright with silky smooth tannins. True to vintage this wine delivers great structure and elegance. Excellent to drink now and will benefit with 10+ years cellaring.*

## WINE ANALYSIS

Blend.....	100% Shiraz
Alcohol.....	14%
Residual Sugar.....	0.5 g/L
pH.....	3.47
Total Acidity.....	6.05 g/L

ESTATE GROWN

# 2017

## VINTAGE NOTES

2017 was a very cool vintage with intermittent rainfall, prolonging the ripening period and enabling good fruit flavor development without high sugars. Shoot thinning was conducted a month before budburst to improve shoot length and control yields. Bunch thinning prior to flowering and then again during veraison, ensured improved airflow and reduced bunch variability further improving fruit quality.

## WINEMAKING NOTES

At the winery the fruit is fermented cool, then left on skins for 10 days. After malolactic fermentation, the wine is aged in old and new (20%) French oak hogsheads for around 15 months.



ADELAIDE HILLS