

2013 FROST DODGER SHIRAZ

CELEBRATING 11 YEARS! Treat yourself to gastronomy

11th vintage release for our estate single vineyard wine grown in the chilly surrounds of Mt McKenzie in the Eden Valley crafted via our Italian heritage appassimento dry racking.

Region	Eden Valley
Sub-Region	Mt McKenzie
Specified Vineyard	Mt McKenzie
Altitude	380 metres
Vineyard Practices	Family traditional biological farming methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
Soil	Clay loam over a shaley schist rock bed.
Trellis System	Single wire
Varietal	Shiraz
Age of Vines	18 years
Alc/vol	14.5%
Closure	Stelvin
Yield per Vine	2.5 kg / 2.3 ton per acre
Oak Treatment	30% new 50/50 French & Hungarian oak 500lt barrels for 20 months with balance in seasoned French oak 225lt barrels
Total Production	4,600 bottles
Vintage	Average winter rains and average fruit set was a sign of a low cropping vintage with spring as per usual serving up a slight frost during the 1st week of November reducing yields by 10%. The summer months between December and March was dry, mild to warm conditions with no temperature extremes leading into April harvest to produce a generous complex shiraz bursting with deep aromatics and flavours.
Wine Making	In the garage the shiraz fruit was gently destemmed including 35% whole bunch into open top milk vats and fermented warm with natural yeasts from the vineyard with soft pump overs, hand plunging and basket pressed to barrel to complete ferment. Bottled unfinned and unfiltered. Expect all that this label represents; wine enjoyment!

