



YOU CAN TASTE IT FROM WHERE YOU ARE

SPICE TRADER SHIRAZ 2014

Just as the spice traders of old, we risk all in search of exotic flavours. We join you in the hunt for those elusive spices that fascinate our palates and capture our imaginations. Wine should be an adventure.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Shiraz [100%]

Tasting Notes:

Boasting nuances of dark fruit from sweet blueberry to savoury black olive, a punch of flavour that tapers off and leaves a lovely spicy peppery note.

Vinification:

The Shiraz was de-stemmed, crushed and pumped over twice a day for ten days. The wine matured for 12 months in oak prior to bottling.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia.

Alc/Vol: 14.5%
Maturation Vessel: French and American Oak
Age of vines: 25+ years
Age of barrels: 1-3 years
Time in barrel: 12 months
Optimum drinking: 1-5 years
Suitable for vegans: Yes

