## St. Kilda Shiraz 2022

WINE DESCRIPTION
Southeastern Australia, rather than being classified as a wine region in the traditional sense, is officially classified as a 'viticultural super zone.' It measures some 1250 miles and reaches from the Pacific coast in Queensland to the Indian Ocean. The sheer scale of this zone and the diversity of its climates, zones and latitudes, make it a virtual spice market for winemakers to choose from when selecting their vineyards and their grapes.

The grapes were fermented on skins for five to seven days at $22-25^{\circ} \mathrm{C}$. Selected parcels were cold soaked at $10^{\circ} \mathrm{C}$ for 24 hours and fermented at cooler temperatures $\left(18-20^{\circ} \mathrm{C}\right)$ to help enhance fruit character and intensify color.

TASTING NOTES
This Shiraz shows a deep red color with purple hues. Aromas of mixed berries and spice stand out alongside hints of licorice and mocha. The palate is rich and spic with ripe berries, plum, and a hint of spice and chocolate.

VINEYARD \& PRODUCTION INFO

Soil composition:
Training method:
Yield/acre:
Exposure:
Harvest time:
Bottles produced of this wine:
WINEMAKING \& AGING
Varietal composition: 100\% Shiraz
Fermentation container:
Length of alcoholic fermentation:
Fermentation temperature:
Malolactic fermentation:
Type of aging container:
Total SO2:
ANALYTICAL DATA
Alcohol:
pH level: 3.61
Residual sugar: $\quad 4 \mathrm{~g} / \mathrm{L}$
Acidity: $\quad 0.42 \mathrm{~g} / \mathrm{L}$
Dry extract: $\quad 36 \mathrm{~g} / \mathrm{L}$

14\%
$95 \mathrm{mg} / \mathrm{L}$

PRODUCER PROFILE
Estate owned by: De Bortoli Winemaker: Julie Mortlock Total acreage under vine: 188 Estate founded: 1928
Winery production: 24,000 Bottles Region: South East Australia Country: Australia

Stainless steel tanks
5-7 days
$72-77^{\circ} \mathrm{F}$
Yes
Stainless steel tanks
Various
Predominantly Single Wire
4-6 tons
Various
February - March
24,000

