



St. Kilda Shiraz 2019

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 °C. Selected parcels were cold soaked at 10°C for 24 hours and fermented at cooler temperatures (18-20°C) 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:	Various
Training method:	Predominantly Single Wire
Yield/acre:	4 - 6 tons
Exposure:	Various
Harvest time:	February - March
Bottles produced of this wine:	24,000

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 7 days
Fermentation temperature:	72 - 77 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Total SO ₂ :	108 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.60
Residual sugar:	2.4 g/L
Acidity:	0.3 g/L
Dry extract:	143.9 g/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