

CHOCKSTONE™

2008 Shiraz

Technical data

Alcohol: 14.1%

pH: 3.6

Total Acidity: 7.2 g/L

SRP: \$25

900 Cases Produced

Region

Grampians, Victoria, Australia.

Viticultural influences

Year in and year out, the Grampians proves itself as a region truly capable of creating complex yet silky Shiraz with remarkable age-worthiness. The key to that magical combination of flavor, complexity, and fine tannins, is a moderately warm beginning to the ripening season, followed by a quickly cooling ripening month. The 2008 vintage had a slightly warmer than usual start, which is reflected in the approachable and rich fruit flavors of the 2008 Chockstone Shiraz.

Winemaking philosophy

For me, the focus in crafting Chockstone Shiraz is to attain a balance between the natural acidity, the complex fruit flavors, and the long, fine tannins. The key to all this is what we call “cap management”; managing the interaction between the grape juice and the skins during the fermentation. It is here that color, tannins, and flavors are released into the juice, resulting in the elegant structure, and complex character of Chockstone Shiraz.

Tasting notes

The 2008 Chockstone Shiraz is all about layers. Layers of ripe fruit flavors such as dark cherry, blackberry, and blueberry combine with notes of chocolate, black pepper, and even a touch of menthol. Subtle oak flavors lend a mild creaminess and toastiness to the finish. The entire palate is woven together by the warm and refined tannins that epitomize Chockstone Shiraz and the exhilarating Grampians region.

Cellaring potential

This Chockstone Shiraz is made for great drinking now, but it will age gracefully in bottle. It's a silky, pretty thing now, but if you have the patience (and the extra wine), watch how this 2008 Chockstone Shiraz evolves with some time in the bottle—say, over the next five to ten years!

Bottle closure

The age of cork is gone! This wine is proudly bottled with a screwcap closure to maximize cellaring potential and to avoid any possibility of cork taint in this special wine.

*Cheers
Adam*

Adam Richardson: Winemaker

