

2010 Shiraz

Region

Grampians, Victoria, Australia.

Viticultural influences

The moderate 2010 summer, with a short spell of warmer weather right before harvest, allowed the Shiraz berries to achieve a wonderful degree of ripeness. This year the rich, ripe berry fruit flavors so abundant at harvest, were complimented by the classic cool-climate spiciness.

Winemaking philosophy

Chockstone Shiraz is known for its fine, natural acidity, complex layers of flavors, and long, fine tannins. Picking the grapes at optimum maturity is the key to obtaining this refined style. In order to achieve a wine with a great concentration of flavors with notes of spiciness, we aim is to harvest the grapes within a few days after we first taste hints of black pepper spice in the berries. What follows in the cellar is long slow fermentation that supports the careful development of the wine's personality. Oak aging in mostly older American and some French barrels is the final step in creating this 2010 Chockstone Shiraz.

Tasting notes

The 2010 Chockstone Shiraz displays a richly layered palate of blackberries, plums, dark chocolate, and black pepper spice. Hints of dark cherries, game, menthol, and cedar compliment the primary flavors. Chockstone Shiraz is all about structure, and the deep core of black fruit in this 2010 Shiraz comfortably sits upon a velvety tannin profile, resulting in a rich and silky finish.

Cellaring potential

This 2010 Chockstone Shiraz is a serious yet, pretty thing now, but if you have the patience (and the extra wine) watch how this wine evolves with time in the bottle over the next ten years!

Technical data

14.1% Alcohol
3.50 pH
6.20 Total acidity
\$28 Recommended retail price
200 cases produced

