

CHOCKSTONE™

2009 Shiraz

Technical Data

Alcohol: 14.1%

pH: 3.59

Total Acidity: 6.8 g/L

SRP: \$25

1,250 Cases Produced

Region

Grampians, Victoria, Australia

Viticultural Influences

The moderately warm start to the 2009 ripening season, followed by cooler local weather during the final month of ripening led to a 2009 Chockstone Shiraz that is rich with a full spectrum of flavours and a natural balance between the wonderfully ripe flavours and silky tannins.

Winemaking Philosophy

Chockstone Shiraz is known for its complex layers of flavour, a nicely balanced natural acidity, and fine tannins. Picking the grapes at optimum maturity is the key to obtaining this refined style. We aim to harvest the grapes within a few days after we first taste hints of black pepper spice in the berries. This ensures that wine will display a full range of both berry and spice flavours. 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 was the final step in creating this 2009 Chockstone Shiraz.

Tasting Notes

The 2009 Chockstone Shiraz is one of the riper styles we have made. The first thing you will notice about this vintage is its soft and generous palate. But don't be fooled, under that opulent exterior lies a complex and ageworthy wine. A richly layered palate of blackberries, cassis, dark chocolate and black pepper spice is augmented with hints of violets, menthol, brambles, and even a touch of bacon fat. Subtle influences of toastiness and coconut from restrained oak aging lead into a warm, velvety finish that epitomizes the 2009 Chockstone Shiraz.

Cellaring Potential

This 2009 Chockstone Shiraz is a silky, pretty thing now, but if you have the patience (and the extra wine) watch how it evolves over the next five to ten years!

*Cheers
Adam*

Adam Richardson: Winemaker

