

Jones Road Shiraz 2014

Tasting Note.

The wine, a rare treat for us at Jones Road, is deeply coloured and has a range of ripe dark berry and plum fruits with plenty of cool-climate pepper and spice. Tannins are fine and the finish is juicy, fresh and well balanced. It is approachable to drink now and will build further spice and savoury complexity if cellared for up to ten years.

Viticulture.

The near perfect 2012 vintage conditions saw our small patch of Shiraz ripen evenly, with great consistency throughout each row. We crop at very low level, not exceeding 2 tons per acre. This is achieved by cane-pruning and using VSP trained canopy to ensure as much sunlight into ripen the fruit and prevent disease pressure. The shoots are thinned to create even spacing along the cordon. At veraison the leaves on the southern side are removed to help ripen the berries.

Harvest: March 23rd

Vinification.

We destem the bunches into small open fermenters with daily plunging through ferment before being pressed to tank. After settling the juice was aged in varying aged French barriques. After ferment the wine was left on lees for 10 months with occasional stirring. Secondary, malolactic fermentation was late retaining the required dark fruit notes in the wine. The wine was prepared for bottling in March 2011 without fining and only minimal filtration to protect purity and complexity.

Alc/vol : 13%

