



2014 BRAND'S LAIRA BLOCKERS SHIRAZ

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2014 in Coonawarra was one of the longest on record. The growing season was long with a good moist start; flowering commenced in November, followed by a dry Summer with warm days and cool nights - perfect for development of colour and flavour. The ripening period for the red varieties was cool and slow; harvest of red varieties began in late March with classic varietal fruit flavours, good colour and fine grained tannins.
COLOUR	Bright, crimson red.
AROMA	The nose displays lovely ripe red plum and spice (nutmeg, cinnamon) with vanilla notes from barrel fermentation and maturation.
PALATE	A plush soft palate displaying red plum, raspberry fruits and spice with vanilla oak, the tannins are fine grained and the wine has a long lingering finish.
VINIFICATION & MATURATION	The fruit was machine picked, destemmed and crushed prior to inoculation with a selected yeast. The wine was fermented on skins for a period of 7 days in stainless steel fermenters. The wine was pumped over twice daily to ensure optimum extraction of colour and flavour. The wine was then pressed off skins while still slightly sweet and pumped to new and used French, American and Hungarian oak barrels to complete primary and malolactic fermentation. On completion of primary and malolactic fermentation the wine was racked off its lees, the barrels cleaned and the wine pumped back to the same barrels for 16 months barrel maturation with one more racking in the meantime to aid wine development.
PEAK DRINKING	Drinking well now, can be cellared until 10 years of age if stored well.
WINE ANALYSIS	Alcohol: 14% T.A 6.2g/L pH: 3.41 RS: 0.41g/L*

*Glucose & Fructose

Peter Weinberg
Chief Winemaker

brandslaira.com

