



2015 BRAND'S LAIRA STENTIFORD'S SHIRAZ

VINEYARD REGION	Coonawarra, Australia.
VINTAGE CONDITIONS	<p>Vintage 2015 commenced in the second last week of February with harvest of our white varieties; Chardonnay exhibiting classic stonefruit flavours with refreshing acidity and Riesling delivering aromatic citrus flavours. Harvest of red varieties began in early March with Shiraz and Merlot being picked simultaneously. Shiraz displays classic spicy plum fruits and Merlot showing varietal dark fruits with powerful yet fine tannins. Cabernet Sauvignon harvest began late March with resulting wines exhibiting classic Cabernet aromas of blackcurrant and blackberry, intense colour and powerful fine grained tannin structures.</p> <p>Overall, though crops were reduced, Vintage 2015 delivered some classic Coonawarra wines.</p>
COLOUR	Deep crimson red.
AROMA	The nose displays plum and blackberry fruits with nutmeg and vanilla aromas from barrel fermentation and maturation.
PALATE	The elegant mid-weight palate displays lovely plum and dark cherry fruits with spicy vanilla French oak notes. The tannin structure is powerful with fine velvety tannins and a long finish.
VINIFICATION AND MATURATION	<p>Fruit for this wine was hand-picked from our original vineyard or Stentiford's block planted in 1893 and tended by Captain Stentiford. This block is located on the 'Laira' vineyard in central Coonawarra on classic Terra Rossa soils. After picking, the fruit was destemmed and crushed into a small open stainless steel fermenter where the wine was fermented on skins for a period of 8 days with rack and return pumpovers twice a day to ensure full extraction of colour, flavour and tannins. The wine was then pressed while still slightly sweet (around 1 Baume) and pumped to a mix of new and second use fine grain French oak barriques, hogsheads and puncheons to complete primary and malolactic fermentation. Once fermentation was complete the wine was racked off lees, the barrels cleaned and the wine then pumped back to barrels for maturation. A further 2 gentle rackings were conducted through the maturation period to achieve a high level of clarity and aid wine development. After 21 months maturation each individual barrel was assessed for quality and the final blend then assembled for bottling.</p>
PEAK DRINKING	This wine will hit its strides after 6 years of age and will cellar for 20+ years.
WINE ANALYSIS	Alcohol: 13.54% pH: 3.55 Acidity: 6.4g/L

Peter Weinberg

Chief Winemaker

brandslaira.com

