



2013 OLD ROWLEY SHIRAZ/GRENACHE

Varieties :

Shiraz (65%) Grenache (35%)

Wine Description :

Colour : Ruby Red.

Nose : Spicy aromas supported by enticing notes of raspberry confection, resulting from some of the grapes undergoing carbonic maceration.

Palate : Soft and delicate on the front palate with very supple tannins. Full flavoured but elegant.

Finish : The natural acidity supports a long after-taste, increasing the richness and length of flavours.

Production Notes:

This is the seventh consecutive vintage of Old Rowley and only the third with Shiraz as the dominant partner. This provides a slightly fuller body and a touch of spiciness to the wine. Kangaroo Island has proved an excellent place for growing Grenache and Shiraz and the cool climate helps produce tightly structured grapes while limiting alcohol levels in these varieties. The idea with this wine was to produce a Cotes du Rhone style - a wine of medium body and a good grip of natural acid on the finish rather than relying on heavy tannins to provide the structure.

Carbonic Maceration:

After hand-picking, part of the grapes used in Old Rowley undergo carbonic maceration. This is a process most famously utilised in the Beaujolais region of France and consists of keeping whole grapes at 30°C for 10 days in a closed vat saturated with carbon dioxide. An intracellular fermentation takes place within the berry producing a small amount of ethanol along with many flavourful and aromatic compounds. At the end of the process, the tank is pressed and the juice finishes fermentation separated from the skins. The balance of the grapes in the blend are produced using the classic method of de-stemming and fermentation on skins. Wine are kept separate in 630L wooden barrels for nearly 2 years before final blending.

The Name:

This wine is named after Mr. Rowland Hill, better known as 'Old Rowley', a big man with a big vision to establish Kangaroo Island as a heartland of agricultural production. Through Old Rowley's persistence and the hard work of the Soldier Settlers, the vision was realised and Kangaroo Island is now recognised internationally for its pristine environment and outstanding produce.

Cellaring Potential:

Drink 2015-2025

Technical Information:

Alcohol : 14% Vol.

Total Acidity : 5.42g/L

pH : 3.72

Drink With:

Lamb dishes, duck or a full flavoured fish such as salmon.

