



CLIFTON

ESTATE

1837 SHIRAZ

BAROSSA

2016



THE BRAND

"1837" marks the year that my ancestors first stepped onto the shores of the new land down under, Australia. They eventually settled in the Barossa ranges at the 'Clifton' property in 1870. This wine is only produced in the best years and in very small quantities.

WINEMAKERS NOTE

Deep red with purple tints. Rich and concentrated dark fruits, with charry oak and mocha notes. The palate shows dense plum and mulberry with dark chocolate and savoury oak tannins. The wine is intense, balanced and shows great length on the palate.

VINTAGE

A warm dry spring led to into similarly dry conditions in December and January. The warm weather brought harvest on in the first week of February. A couple of good rain events led to milder conditions and a long even ripening period and excellent flavour development. The wine from 2016 show typical Barossa warmth and generosity and should age well.

WINEMAKING

The grapes were de-stemmed into fermenters. Ferments were pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degree celcius range which allows maximum fruit expression in the wine. Pressing occurs approximately seven days after fermentation commences and the wine is then filled to American oak to mature (14 months in 40% new American hogsheads with the balance going into 2nd and 3rd fill barrels).

ALCOHOL - 14.5% WINEMAKER - PETER KELLY