



CLIFTON

ESTATE

1837 SHIRAZ

BAROSSA

2017



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

The striking deep red purple in colour. This is a rich, voluptuous wine with aromas of blackcurrant and mulberries accompanied by notes of smokey oak and hints of cloves. The palate is filled with dark fruits and chocolate backed up by taut tannins and lingering oak.

VINTAGE

An above average wet spring and cooler than average summer temperatures led to a later start to picking than normal. This combined with a long and mild ripening period meant that our fruit developed to a beautiful level of maturity on the vine. This has led to outstanding flavours and perfumed, expressive wines. The colours are vibrant and tannins are silky with a fine savoury finish.

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