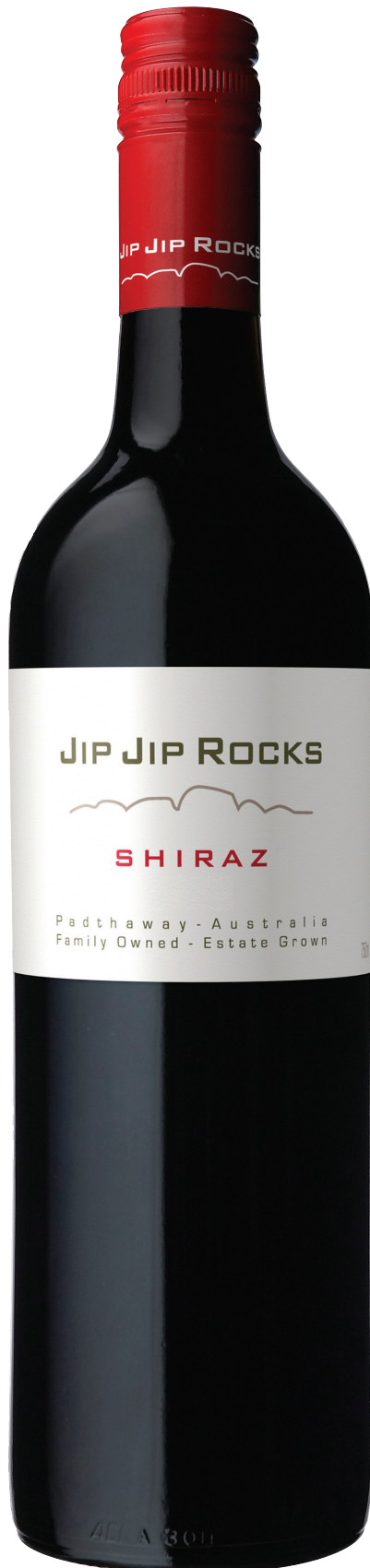


JIP JIP ROCKS



2013 SHIRAZ

Our Vineyards

"Our family vineyard is located in the picturesque and historic Padthaway valley, 300 km south of Adelaide. Our rich, fertile terra rosa soils, environmentally friendly viticulture, low yield and exceptional fruit is how we consistently produce outstanding wines. Small parcels of the highest quality fruit are selected from our family vineyard and handcrafted to create wines with amazing depth of flavour, style and balance..." – David Bryson

Winemaking Notes

Fermentation took place over 10 – 12 days in a combination of open and static fermenters. The temperature was closely monitored to ensure the wine retains its natural fruit expression. New and older French and American oak was used for the maturation of selected wine parcels over a period of 13 months. These parcels were put together from our family estate to best demonstrate the depth and character of our fruit, balanced by integrated oak.

Vintage Overview

2013 was a very good season with predominantly mild, dry days. Yields were generally low and this did result in some excellent parcels of fruit being harvested. Vine-balance was carefully monitored, resulting in fruit that demonstrates the vibrancy and fruit-derived characters that we strive for in our wines. By all accounts it was a textbook vintage.

Tasting Notes

Lifted spice and ripe mulberry/blackberry aromas are complimented with chocolate, cedar and cinnamon on the nose. Well-integrated oak tannin provides flavours of clove and supple texture, which supports the rich plum, blackberry and mocha. The overall structure is supple and generous with fine-grained tannin and a lingering finish.

Production Statistics

Bottling Date: 23.5.2014
Sizes: 750ml
Region (GI): 100% Padthaway
Varietal composition: 100% Shiraz
Alcohol: 14.5% alc/Vol
Total Acidity: 5.6 g/L
pH: 3.53

CSPC: 9327847003034 USA: 784585007387
ALLERGENS: Minimal Sulphur Dioxide added.

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