



Shiraz 2014

Jim Ingoldby established Ingoldby Wines in McLaren Vale in 1973. Since that time, Ingoldby Wines have made a succession of award-winning wines in the traditional McLaren Vale style. The region is renowned for producing concentrated, full flavoured fruit, delivering red wines that are approachable in their youth with the ability to improve with time in the cellar.

Individual vineyard parcels were fermented separately in various fermenters. The parcels were pressed off skins once fermentation was completed with selected parcels matured in seasoned oak to bring complexity to the blend, while other components remained in tank to bring freshness and fruit lift. Prior to blending, each component was reassessed to ensure that the right balance of lifted fruit and complexity was achieved.

Winemaker: Kate Hongell

Vineyard Region: McLaren Vale

Vintage Conditions: 2014 was a somewhat challenging year for grape growers and winemakers. Strong winds during flowering impacted fruit set and reduced yields. Heavy rainfall early in the season subsided and a dry spring followed. The resulting yield was lower than average, but the quality was good.

Harvest date: March 2014

pH: 3.58

Acidity: 6.4g/L

Alcohol: 14.5%

Residual sugar: 0.5g/L

Bottling date: August 2015

Peak drinking: Drink now, or cellar for five years.

Grape variety: Shiraz

Maturation: 70% old and 5% new oak (French and American).

Colour: Ruby red

Nose: This wine is fruit -driven, with upfront aromas of raspberry and blackcurrant.

Palate: Velvety and luscious with perfect amalgamation of berry fruit, savoury flavours, and a subtle touch of oak.



