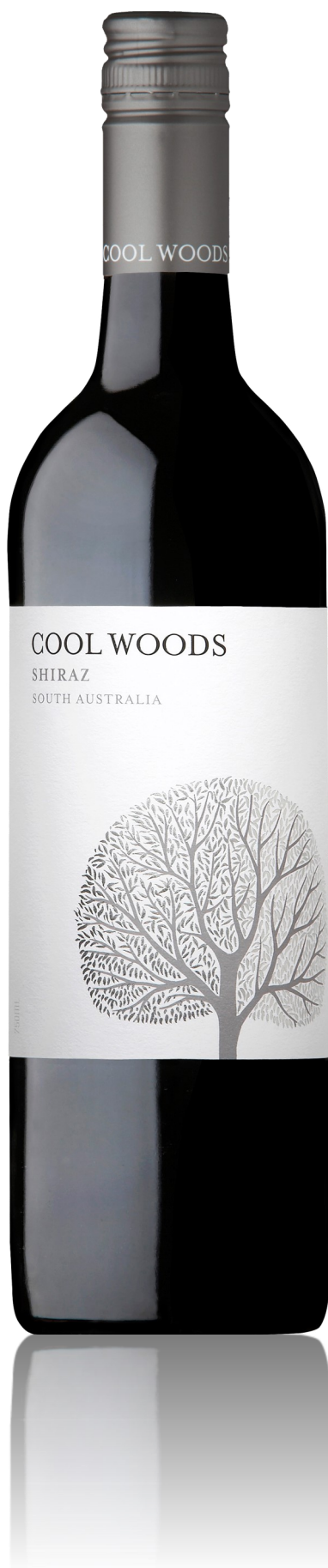
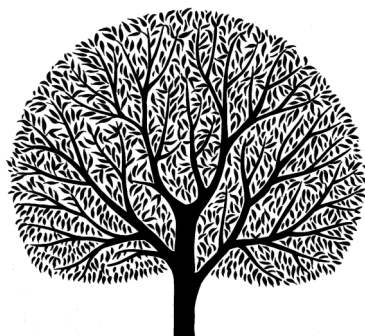


COOL WOODS

SOUTH AUSTRALIA

SHIRAZ

2016



WINEMAKERS NOTE

The nose is lifted berry fruits, with hints of dark chocolate and spice. The palate is medium bodied with intense plummy fruit. This plummy fruit fills the whole palate and combined with the soft and approachable tannins creates a very mouth filling wine. The length of flavour is long with plummy and liquorice fruit and spicy oak.

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 are crushed and de-stemmed into open fermenters. Yeast is added immediately once in fermenter, and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of French oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

ALCOHOL - 14.5% **WINEMAKER** - PETER KELLY

REGION - SOUTH AUSTRALIA
