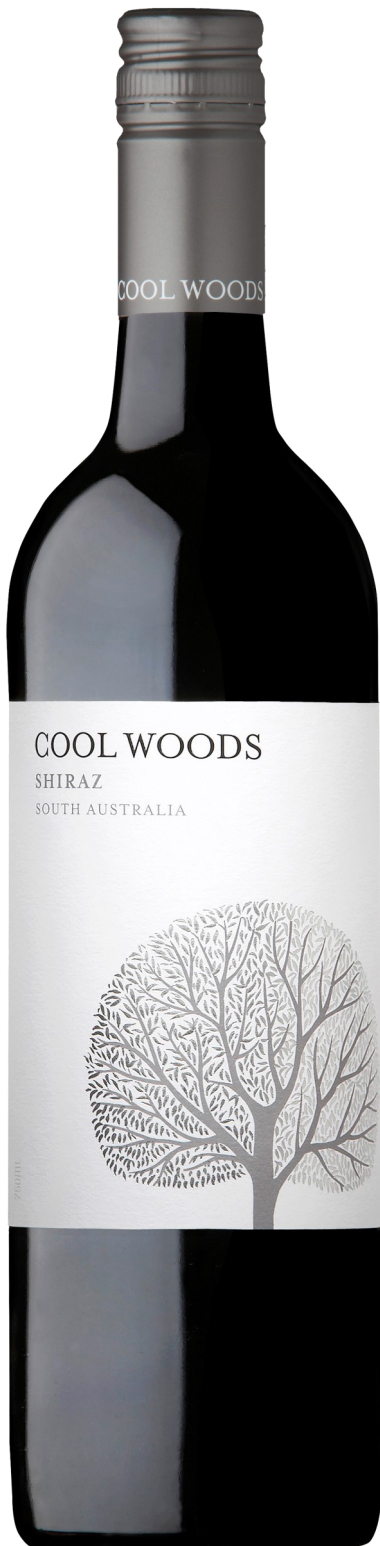


COOL WOODS

SOUTH AUSTRALIA

SHIRAZ

2017



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

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 elegant, expressive wines.

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 - 14.0% **WINEMAKER** - PETER KELLY

REGION- SOUTH AUSTRALIA