

# Alazarane

## 2013 Shiraz Ripasso Style

### Background

This wine was produced from 89% Victoria premium Shiraz and 11% Wrattenbully, South Australia premium Shiraz, all with minimal irrigation and picked from the best blocks of the 2013 season 10% of the grapes for this wine were sun dried for approximately 2 weeks resulting in desiccated fruit 10% of original wet weight. The Shiraz was crushed and inoculated in the same way as our other reds after a long period of cold soak. Towards the end of the initial fermentation the sun dried grapes were then added and a second fermentation ensued. The sundried portion of the blend created markedly increased fruit weight concentration of the final product. The wine was fermented on skins for 14 days then pressed to tank for Malolactic fermentation. A portion was then matured in French and American oak for an average of 6 months.

### Tasting Notes

**Colour:** Med - deep brick red.

**Nose:** This Ripasso contains a complex nose with black olive, dark chocolate, raisin, pice, clove, eucalyptus characters overlying some earthy, leathery, meaty characteristics.

**Palate:** The palate once again proves to be quite complex with these raisined, dry fruit characters, fruitcake, dates, eucalypt, menthol characters. This wine consists of a well-integrated alcohol, natural sweetness balance and soft acidity. The hint of cedar oak, lingers and creates palate length.

