



Pearl

RESERVE



Pearl Reserve 2015 Barossa Old Vines Shiraz

Growing Region:

Barossa Valley South Australia (40 year old vines).

Vintage Conditions:

A lower than average rainfall prior and during growing season meant that we saw an exceptional vintage in this wonderful aged Barossa vineyard near Lyndoch. The two blocks, both 40 years of age were harvested at the same time. This fruit is produced utilising techniques that limit water supply to maximise fruit expression in the final wine. Overall, a fantastic vintage throughout.

Winemaking:

Fermentation was carried out in classic open fermenters over 8 days. Juice to skin contact was maximised through the fermentation. Following final pressing, the wine was then moved to 50% French and 50% American oak for maturation.

Tasting Notes:

This wine displays a delightful deep brick red colour with some purple hues. The bouquet comprises characters of cassis and chocolate notes. The palate is lifted, concentrated, full bodied and displays its complexity through a long palate graph. There is many complex flavours that range from chocolate, peppermint through to dark wild berries. The luxurious oak is balanced as in the tannin and acid structure. This is a delightful example of Australia's famous Barossa Valley Shiraz that will pair well with a wide range of cuisine.

Cellaring:

This brilliant Barossa Shiraz is a delightful young wine and can be enjoyed right now. Enclosed in a high quality state-of-the-art DIAM cork, further cellaring and reductive bottle development will be intriguing and rewarding given correct cellaring conditions over a 5-7 year, or even longer time frame.

Food Marriage:

Pearl Reserve Barossa Old Vines Shiraz will marry a broad range of cuisine and will complement many styles of full flavoured dishes.



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