



WINE TRUST ESTATES

Picarus



Picarus Wrattenbully South Australia Shiraz 2015

Growing Region:

Wrattenbully South Australia.

Vintage Conditions:

2015 was a wonderful low yielding vintage. Superb fruit quality was achieved from the long, dry year resulting in our minimised and targeted yields of less than 2 tonnes per acre. These conditions complemented by the natural resource of the Wrattenbully region with its famed Limestone soils, near perfect average sunshine days and desired rainfall provided ideal results. This led to the evolvment of small, tight skinned berries with concentrated colour and flavour and near perfect skin to juice ratio. The best vintage since the inaugural vintage at this vineyard in 1998.

Winemaking:

The fermentation of this wine was conventional and classic, with the fermenting juice kept "on skins" for just over 9 days to maximise colour and flavour extraction. The skins were then pressed gently and the pressings pumped back with the free-run. The wine was then fermented out slowly over 5 days, allowed to settle and then racked off lees. Malolactic fermentation the ensued and the components were pumped directly to barrel. The malolactic ferment then proceeded steadily. The wine was aged in a combination of new, one year old and two year old French, American and Hungarian oak. The wine was finally blended and prepared for bottling following extended maturation. **Winemaker:** Rob Moody working closely with Mark Arnold of Winetrust Estates.

Tasting Notes:

A striking aroma of ripe plums, pepper and spice, supported by some elegant and refined oak character. The palate is full and complex with the pronounced spicy, minty and wonderful characteristics for which Wrattenbully has become renowned.

Cellaring:

This delightful Shiraz is drinking well in its youth. Enclosed in a high quality state-of-the-art screw cap, 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:

Picarus Wrattenbully Shiraz will marry with a broad range of cuisine and will complement many styles of full flavoured dishes.

Swan Hill, Victoria

Wrattenbully, South Australia

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