

TASTING NOTE

Bimbadgen Hunter Valley 2016 Shiraz

Our highly experienced and dedicated team skilfully blend the distinctive attributes of multiple vineyard sites in our Hunter Valley range to produce classic Hunter Valley wines.

TASTING NOTES

- Colour:** Deep vibrant red with a beetroot hue.
- Nose:** Lifted aromas of dark cherries with hints of strawberry sweetness, intermingled vanillin oak and black pepper spice.
- Palate:** The palate is rich and full, displaying bright red fruits with nuances of darker black fruits combined with a hint of savouriness. The finish is long, with supple tannins and a generous fruit sweetness. Moreish.

WINEMAKERS COMMENTS

- Source:** Hunter Valley.
- Vinification:** Cold soak for two days, followed by a 10 day ferment. The cap was plunged twice daily to ensure maximum colour and flavour.
- Blending:** N/A.
- Aging:** 10 months in 25% New French Oak with a mixture of older barrels, both in 500L puncheons and 225L barriques.
- Bottling:** 16th January, 2017

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	13.0%	+5 years	4 th February 2016	French	3.58	6.6g/L

VINTAGE NOTES

Vintage 2016 was ultimately rewarding in many ways. Hail at flowering followed by 400mm of rain in January created many challenges in the vineyard. Hot dry weather in between ensured even consistent ripening resulting in a well-rounded Shiraz harvest.



Bimbadgen

Seen in all the right places

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