

TASTING NOTE

Bimbadgen MCA Celebrations 2015 Shiraz

2016 marks a milestone in the partnership between Bimbadgen and the Museum of Contemporary Art in Sydney. As the MCA celebrates 25 years redefining Sydney's artistic landscape, Bimbadgen is proud to celebrate our involvement as an MCA partner for the last 15 years.

TASTING NOTES

- Colour:** Dark vibrant cherry red.
- Nose:** Bright red perfume combined with darker blackberry aromas and subtle oak.
- Palate:** An immediate burst of red currants and blackberry fruits balanced with natural acidity, supple tannins and a long juicy finish.

WINEMAKERS COMMENTS

- Source:** Bimbadgen's Palmers Lane and McDonalds Road Vineyards.
- Vinification:** Cold soak for 2 days; pumped over and left on skins for a week after ferment. Malolactic fermentation in old and new French oak.
- Blending:** The best barrels from 2015 were rated and classified as 'Estate'.
- Aging:** 12 months in a combination of new and old barriques (225L) and puncheons (500L).
- Bottling:** 20th October, 2016

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	13.2%	5+ years	1 st -19 th Feb	100% French - 20% New	3.49	6.4g/L

VINTAGE NOTES

2015 followed the exceptional 2014 Vintage by producing an abundant Shiraz harvest. Early season rain events gave way to a warm, dry February. Consistent temperature ensured even ripening with medium bodied red fruits, typical of the Hunter Valley Shiraz Style.



Bimbadgen

Seen in all the right places

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