

## TASTING NOTE

# Bimbadgen 2017 Signature Shiraz

Our winemaker has selected only the finest parcels of fruit from Bimbadgen's Pokolbin Vineyards to craft a prestigious wine of regional style and intense flavour.

## TASTING NOTES

- Colour:** Dark purple hues
- Nose:** Lifted dark cherry, black brambly fruits and subtle oak spice
- Palate:** Concentrated dark berries packed around spicy oak, balanced by a fine line of acidity and silky tannins

## WINEMAKERS COMMENTS

- Source:** Bimbadgen McDonalds Road and Palmers Lane Vineyards
- Vinification:** Fruit crushed into stainless steel fermenter and inoculated with a neutral yeast strain. Regular pump overs for colour and tannin extraction throughout fermentation before being pressed into French oak barriques.
- Blending:** Select barrels of McDonalds Road and Palmers Lane Shiraz
- Aging:** 16 months in new and old French Barriques
- Bottling:** 29<sup>th</sup> June, 2018; 2776 bottles produced

## TECHNICAL NOTES

| Varietal | Alcohol | Cellaring Potential | Harvest Date                  | Oak              | pH   | TA     |
|----------|---------|---------------------|-------------------------------|------------------|------|--------|
| Shiraz   | 14.3%   | 10 + years          | 7 <sup>th</sup> February 2017 | New & Old French | 3.47 | 6.6g/L |

## VINTAGE NOTES

2017 was another remarkable vintage in the Hunter Valley, one we believe that will be recalled fondly in years ahead. A vintage typified by warm, dry conditions, most white varieties were harvested by January prior to some record heat days in February. With the white varieties safely tucked away in the winery, the reds were harvested according to taste without any fear of rain or disease. A classic Hunter Valley vintage.



Bimbadgen

*Seen in all the right places*

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