

TASTING NOTE

Bimbadgen 2018 Hunter Valley Shiraz

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

TASTING NOTES

- Colour:** Bright Crimson
- Nose:** Dark cherries intermingled with subtle oak and white pepper spice
- Palate:** Displays bright red fruits with nuances of black fruits combined with hint of savoury spice. Classic medium bodied Hunter Valley Shiraz

WINEMAKERS COMMENTS

- Source:** Lower and Upper Hunter Valley Shiraz, NSW
- Vinification:** Cold soak for two days followed by a ten day ferment. The cap was plunged twice daily to ensure maximum colour and flavour extraction.
- Blending:** Select barrels of Lower and Upper Hunter Valley Shiraz
- Aging:** 14 months in old French oak
- Bottling:** 13th Aug 2019

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	14.0%	5 Years	28 th -31 st January 2017	Old French	3.51	6.3g/L

VINTAGE NOTES

2018 was the second consecutive classic vintage in the Hunter Valley, one we believe that will be recalled fondly in years ahead. A vintage typified by warm to hot and dry conditions, most white varieties were harvested by January prior to some record heat days in February. With little threat of rainfall, our Shiraz, Semillon and Chardonnay were harvested with the intent of expressing vineyard rather than vintage characteristics, resulting in energetic reds with a vitality that will last for a decades.



Bimbadgen

Seen in all the right places

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