

TASTING NOTE

Bimbadgen 2018 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:** 5th July, 2019; 3866 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	14.4%	10 + years	23rd-28th January, 2018	New & Old French	3.55	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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