

TASTING NOTE

Bimbadgen MCA Art Edition 2018 Shiraz

Bimbadgen wines represent creativity, uniqueness and the desire to look beyond tradition. These values, shared by the Museum of Contemporary Art Australia, form the basis of a unique partnership from which these specially labelled wines are born.

TASTING NOTES

- Colour:** Dark crimson
- Nose:** Dark cherries intermingled with delicate white pepper spice
- Palate:** Classic medium bodied Hunter style exhibiting ripe red and black fruits with a hint of spice. A delicious early drinking Shiraz.

WINEMAKERS COMMENTS

- Source:** Lower and Upper Hunter Valley Shiraz Vineyards, NSW
- Vinification:** Cold soak for two days followed by a ten day ferment. The cap was plunged twice daily aiming for an elegant colour and flavour extraction
- Blending:** Select barrels of Lower and Upper Hunter Valley Shiraz
- Aging:** 6 months in old French oak
- Bottling:** 27th September, 2019

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	13.5%	1-3 years	28 th January 2018	Old Oak	3.49	6.2g/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 decade.



Bimbadgen

Seen in all the right places

790 McDonalds Road, Pokolbin
02 4998 4600 www.bimbadgen.com.au

TASTING NOTE

Bimbadgen MCA Art Edition 2017 Merlot

Bimbadgen wines represent creativity, uniqueness and the desire to look beyond tradition. These values, shared by the Museum of Contemporary Art Australia, form the basis of a unique partnership from which these specially labelled wines are born.

TASTING NOTES

- Colour:** Bright purple
Nose: Redcurrant, plums and cherries
Palate: Red berry fruit elegantly framed by subtle oak and fine tannins

WINEMAKERS COMMENTS

- Source:** Hilltops, NSW
Vinification: Crushed into a static red fermenter for a brief two day cold soak before fermenting and pressed off into both French oak barriques and a 2000L foudre for 12 months
Blending: N/A
Aging: 12 months in new and old French Barriques, and a large format oak foudre
Bottling: 8th October, 2018

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Merlot	13.5%	3-5 years	28 th March 2017	New & Old French	3.46	6.3g/L

VINTAGE NOTES

2017 was a good vintage in the Hilltops. A vintage typified by, above average winter rains, increases in yields and grapes which had a longer ripening period. The reds of the region are looking gorgeous, especially Merlot, with great colour and fresh varietal fruits.



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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.



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