

TASTING NOTE

Bimbadgen Private Collection 2016 Shiraz

Our range of Private Collection wines are specially blended and produced for exclusive distribution within the Chinese market. From season to season, we select parcels of fruit from premium wine growing regions in Australia that blend perfectly with the Hunter Valley style.

TASTING NOTES

- Colour:** Dark red with purple hues.
- Nose:** Blackberry and cherries with underlying subtle oak spice.
- Palate:** Classic savoury Hunter Valley Shiraz shines in the foreground, supported by plush McLaren Vale fruit in the mid palate. Beautifully framed tannins and elegant French oak are evident on the finish.

WINEMAKERS COMMENTS

- Source:** 60 % Bimbadgen's McDonalds Road and Palmers Lane Vineyards; 40% Dog Ridge Vineyard, McLaren Vale.
- Vinification:** Crushed and destemmed before a two day cold soak. Pumped over twice daily or mixed using pulsating air for color, flavour and tannin extraction during a ten day fermentation. Pressed into oak, malolactic fermentation completed in 3 weeks.
- Blending:** Select barrels identified during the April 2017 classification.
- Aging:** 14 months in 225L and 500L French oak; 25% new.
- Bottling:** 3rd June, 2017

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	13.5%	10 years	4/02 Hunter 29/02 McLaren	French 225L and 500L	3.52	6.5g/L

VINTAGE NOTES

2016 was a challenging harvest in the Hunter, with a significant hail event in December of 2015. Much of the crop was lost, but the fruit that remained had the luxury of developing with an abundance of available sunlight and nutrients to enable full ripening. Production volumes were well below average, 2016 wines will be hard to find, but rewarding for those lucky enough to track them down. McLaren Vale experienced quite the opposite, with a spectacular growing season and a larger than average harvest.



Bimbadgen

Seen in all the right places

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