



ARGON BAY

VINEYARDS



Argon Bay South Australia 2017 Shiraz REGIONAL SELECTION

Growing Region:

From the very best blocks located in the ancient and famous soils of South Australia. 2017 was a particularly good vintage for our Shiraz. Yields were intentionally kept minimal to create the finest high quality fruit. Light rains and sea breezes assisted to create an abnormally long and cool vintage.

Winemaking:

The fruit was crushed into 10 tonne open fermenters, left on skins to cold macerate for three days prior to fermentation. Fermentation occurred at or under 26°C (with a Rhône derived yeast). This assisted with extraction of skin tannin while maintaining aromatics. The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for extended maturation.

Tasting Notes:

The wine itself displays wonderful characters of exotic spice, peppermint and a myriad of complex vinous notes. All of this is tied together by a touch of cigar box oak character and fine grain tannins. Argon Bay South Australia Shiraz is the perfect accompaniment to a large range of cuisine.

Cellaring:

Delightful drinking as young wine. Argon Bay South Australian Shiraz 2017 was of a quality to meet our strict Regional Selection criteria. This includes probable cellaring with qualitative improvement being easily met with 5-7 years bottle age. The wine will soften further and become even more complex over this period.

