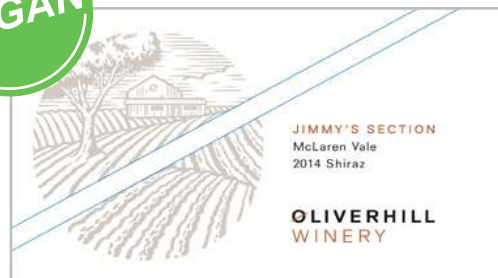




# Oliverhill

## Jimmy Section Shiraz 2014



**Winemaker:** Stuart Miller  
**Appellation:** McLaren Vale  
**Varietal:** Shiraz  
**Yields per Acre:** 3-4 t/acre  
**Cases Produced:** 1,500  
**Filtration and fining:** Course Filtered  
**Wood treatment:** French oak  
**Length of barrel maturation:** 17 months

**UPC#:** 8584410063323

---

**Alcohol:** 14.8%  
**Total Acid:** 7.2  
**Free/Total Sulfur:** 30/95  
**pH:** 3.47  
**Residual Sugar:** 1.5

---

**Viticultural Practices:** Old vines planted along Seaview Road, perhaps the most hallowed ground in McLaren Vale, Brutally tough terrain yields fruit bursting with color flavor and tannin. Open fermented and gently pressed, the wine then rests for 18 months in fine grain French oak barrels. Bottled unfiltered and unfinned, we believe in non-interventionist wine making to create a true picture of Jimmy's Section.

---

**Winemaker Notes:** A wet spring followed by mild summer conditions with January and February having lower than average temperatures. Good canopies and mild conditions resulted in good berry ripening with high natural acid. Jimmy Section picked mid February, two weeks before the March heat wave.

---

**Score(s): 93 pts Vinous** - Brilliant violet. An exotically perfumed bouquet evokes fresh blackberry, boysenberry, potpourri and incense, along with exotic Moroccan spice qualities that gain power as the wine opens up. Densely packed but lively as well, offering sappy black and blue fruit liqueur and spicecake flavors and suggestions of cola and mocha. The floral and spice notes repeat strongly on the impressively long, sweet finish, which is framed by supple tannins that fold quickly into the energetic fruit. -- Josh Reynolds