



# Oliverhill Red Silk Shiraz 2016

**Winemaker:** Stuart Miller  
**Appellation:** McLaren Vale  
**Varietal:** Shiraz 100%  
**Yields per Acre:** 2-3 t/acre  
**Cases Produced:** 5,000  
**Filtration and fining:** Course Filtered  
**Wood treatment:** French & American  
**Length of barrel maturation:** 14 months

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**Alcohol:** 15%  
**Total Acid:** 6.9  
**Free/Total Sulfur:** 30/90  
**pH:** 3.48  
**Residual Sugar:** 1.3

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**Viticultural Practices:** The fruit is hand picked determined by flavour. The fruit is destemmed-crushed into 3 tonne open fermenters. The Shiraz is inoculated with Lalvin Syrah Yeast. Hand plunging takes place four times a day or more. The wine is fermented to dryness on skins, average 12-14 days. It is then basket pressed, into tank and left overnight to settle, then into barrels, Barrels are predominantly Vicard Troncais, French oak. Malolactic fermentation takes place in barrel; the wine then racked three times over 12-18 months. The wine is then coarse filtered, sulphured and bottled. All processes take place on premise.

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**Winemaker Notes:** Medium to full-bodied with plenty of youthful black berry and pepper flavors on offer in the mouth, it has a solid backbone of medium to firm grainy tannins and refreshing acidity, finishing with good length.

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## Scores:

### 91 pts Robert Parker Jr.'s The Wine Advocate (LPB) -

Deep purple-black colored, the Red Silk Shiraz reveals pronounced nose of blackberry.

### 91 pts James Suckling February 24th, 2016 -

This is a juicy and flavorful red with blackberry, coffee and chocolate character. Full and flavorful yet shows a fresh backbone of acidity and tannins. Good tension and freshness.

