

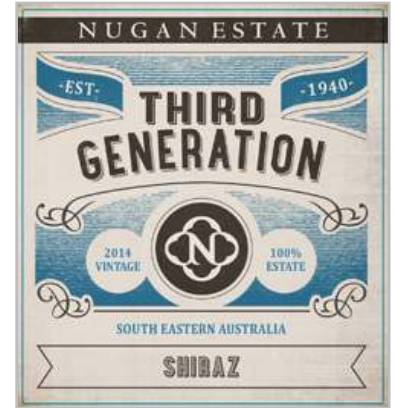


# Nugan Estate 'Third Generation' Shiraz 2014

**Wine Maker:** Darren Owers  
**Appellation:** South Eastern Australia  
**Varietal:** Shiraz  
**Yields per acre:** 6 t/acre  
**Cases Produced:** 120,000  
**Filtration and fining:** Sterile filtration. Nil fining  
**Wood treatment:** French and American Oak  
**Length of barrel maturation:** 4 Months

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**Alcohol %:** 13.5%  
**Total Acid:** 3.4  
**Free/Total Sulfur:** 35/70  
**pH:** 3.4  
**Residual Sugar:** 5



**UPC#:** 831881000663

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**Viticultural Practices:** The fruit was harvested at optimum ripeness in the cool of the night to preserve delicate fruit flavour and inhibit wild yeast fermentation. After crushing / destemming and inoculation with a pure yeast culture, fermentation took place in static fermenters with American oak. Thereafter, the wine underwent maturation for 12 months in new and seasoned American and French Oak before final blending and bottling.

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**Wine Makers Notes:** The great Australian Shiraz is a lovely, medium bodied style. Appealing flavours of a rope berry fruit, spioce and black pepper with supple tannins and a long, smooth finish. Enjoy with supple tannins and a long, smooth finish.

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**Score(s): 89pts Tanzer/Vinous** - Bright violet color. Cherry, licorice and musky flowers on the fragrant nose. Smoky, gently sweet and focused, with fresh cherry and blackberry flavors gaining energy and spiciness with air. A long, supple, fruit-dominated finish shows fine-grained tannins and a late touch of candied flowers. A very complex wine for the price. -- Josh Reynolds