

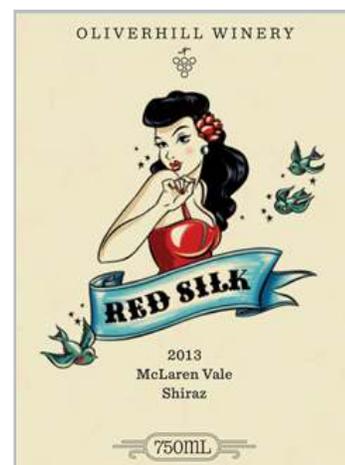


Oliverhill

Red Silk Shiraz 2013

Wine Maker: 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

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



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.

Wine Makers 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. Approachable now, it should remain good to 2016+.

Score(s): 91 pts James Suckling February 24th, 2016 - This is a juicy and flavorful red with black-berry, coffee and chocolate character. Full and flavorful yet shows a fresh backbone of acidity and tannins. Good tension and freshness.

90 pts Tanzer/Vinous - Bright violet color. Fresh cherry and blackcurrant aromas are sharpened and lifted by a peppery nuance and a hint of candied flowers. Supple and broad on the palate, then turns tighter in the middle, offering sappy black and blue fruit flavors and a building note of spicecake. The long finish features resonating blue fruit and cola notes and just a hint of fine-grained tannins. -- Josh Raynolds