



Tait

The Wild Ride GSM 2012

Wine Maker: Bruno Tait

Appellation: Barossa Valley

Varietal: 60% Shiraz, 20% Grenache and 20% Mataro

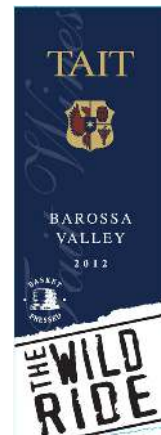
Yields per Acre: 2-3.5 tones per acre

Cases Produced: 1,000

Filtration and fining: n/a

Wood treatment: Combination of new (20%) and 1-2 year old American (80%) oak

Length of barrel maturation: 12 months.



Alcohol %: 15.5

Total Acid: 5.88

Free/Total Sulfur: 33/70

pH: 3.48

Residual Sugar: 1.5

UPC#:752183120142

Wine Makers Notes: All grapes are picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. The grapes are de-stemmed into fermenters, pH is adjusted and fermentation takes place over 7-10 days at a temperature of approx 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a Basket Press. Juice is then transferred to tank or Barrel to undergo Malo-lactic fermentation. Each batch is kept separate to determine on a year by year basis the quality of the fruit from that vineyard.

All wine is raked and returned to barrel 2 to 3 times during the 12 month period to ensure a clean wine that does not need any fining or filtration.

Score(s): 91 pts Stephen Tanzer International Wine Cellar (JR) - Ruby-red. Fresh cherry and black-berry aromas show very good clarity and energy. Offers intense, juicy cherry and floral pastille flavors that put on weight and spiciness with aeration. Shows impressive power without undue weight and finishes spicy and long, with sneaky sweetness and just a trace of dusty tannins.
