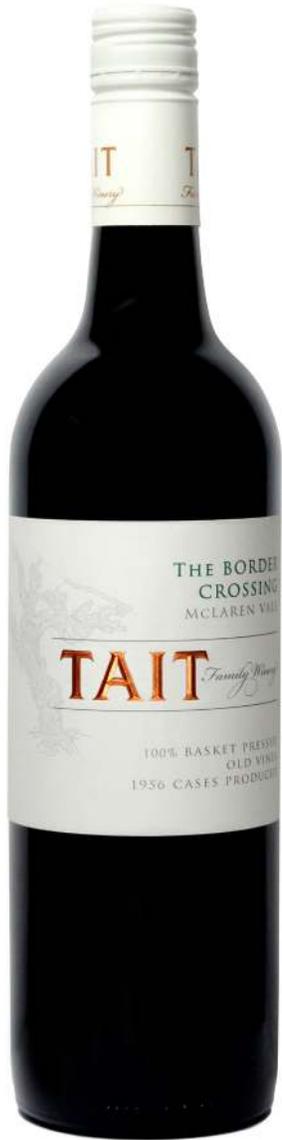


TAIT

Family Winery



THE BORDER CROSSING SHIRAZ 2018

McLaren Vale, Australia

Technical Notes

The grapes were picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. McLaren vale is approximately 2 hours from the Barossa Valley. Therefore, the grapes were machine picked in the early hours of the morning when it was coolest, to ensure the freshness of the fruit when they arrived at the winery. The grapes were de-stemmed into 5 ton open fermenters where the pH is adjusted. Fermentation took place over 7 days at a temperature of approximately 75 degrees F, using a cultured yeast specific for high alcohol wines. A combination of plunging and pumping over took place 3 times a day to ensure maximum, color and flavor. The wine was then pressed off, using a traditional basket press. Maturation occurred in barrels for 18 months in a combination of 2 year old French and American oak before being bottled. The wines are bottled un-fined and un-filtered.

About this Wine

Having already created The Ball Buster and The Wild Ride, Bruno wanted to try his hand at a wine from another region. The Border Crossing is a wine project enabling Bruno to see how his style of making Shiraz would work made from parcels of grapes from McLaren Vale, a different region from his beloved Barossa Valley. There in McLaren Vale, approximately 2 miles from the ocean, near the small town of Aldinga, he found a block of 30 year old vine Shiraz, that produces a wine that is big and lush just like his wine back in the Barossa however with more blueberry and mocha characteristics. The combination of a great vineyard, open fermentation, basket pressing and maturation in oak barrels ensures the 2018 Border Crossing has the TAIT Wines hallmark characters of generosity, power and balance.

UPC CODE: 858441006354

Wine Analysis

Alcohol: 15.5%
Acidity: 6.82g/l
pH: 3.48
Residual sugar: 3.1 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Clones planted: Shiraz – Clone 1654
Root Stock: Own Roots
Soil Types: Bay of Bisca
Aspect of Vineyards: North South
Ha planted: 10
Vines per hectare: 1800
Planting distance: Vine plantings - 2metres,
Row Distance 3.1 m
Trellis System: Single Wire with Catch Wire
Average Production: 2.5 tons per acre
Harvest Dates: Late February

Tasting Note

Tasting Note: Aromas of rich blueberry and mocha notes with bitter chocolate pave the way for a decadent mouthful of warm deliciousness – with dark berries and bitter chocolate, all tie together with suave bright, sweet tannins and add wonderful length to this memorable finish. Textbook McLaren Vale Shiraz!

