

2017 BROKENWOOD GRAVEYARD SHIRAZ

BROKENWOOD



WINEMAKER:

Iain Riggs

REGION:

Hunter Valley, New South Wales

VARIETALS:

Shiraz

MATURATION:

18 months in 100% French oak

ANALYSIS:

13.5% alc/vol | TA: 6.1 | pH: 3.52

BACKGROUND: The jewel in Brokenwood's crown is the Graveyard Vineyard with its heavy clay soils producing low yields and intense flavors. First planted in 1968 using cuttings from mature vineyards in the area, the Graveyard vineyard was originally designated as a 19th century cemetery, although it was never used as such.

WINEMAKING: All hand picked fruit and processing started with a three to four-day cold soak followed by a four to five-day fermentation. Three ton open fermenters were used enabling hand plunging twice per day. The wine was pressed off and run to oak and the malolactic fermentation took place in barrel. The wine matured in mostly large format seasoned French oak puncheons and one 3,000L cask.

TASTING NOTES: Ripe fruit notes of dark plum and cherry along with background vanillin oak. Rich in color with deep red tints, due to the low yield and low juice-to-skin ratio. Dry ripe tannins give perfect structure and carry the sweet fruit right to the back palate. An impressive wine, which is a great follow on from the 2014 vintage. Subtle but powerful.

CRITICAL ACCLAIM: 99 pts Halliday Wine Companion, 97 pts JamesSuckling.com, 93+ pts Robert Parker Advocate

ABOUT BROKENWOOD: A benchmark Australian winery founded in 1970 by Sydney trio Tony Albert, John Beeston and Australia's leading wine critic, James Halliday, Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. With the appointment of winemaker, Iain Riggs, in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon and is known for producing one of the nation's most iconic single vineyard wines, The Graveyard Shiraz.

