



SIMON_TOLLEY

MT LOFTY / SINGLE VINEYARD

SHIRAZ

Clonal Selection: SA1654

2017

BACKGROUND

At Simon Tolley Wines, we are firm believers that great wine is made in the vineyard. Each season, no stone is left unturned to grow the best fruit that we can grow. Where particular seasons provide excellent growing conditions, special fruit characters and outstanding wine expressions, Simon puts aside this wine into his premium range of wines called "Perfectus".

HARVEST

A small parcel of carefully tended vines of Shiraz (1654) by Darren White was harvested from his vineyard at Harrogate on the 8th April 2017. Due to a cooler summer his grapes were chosen and blended to add dark fruit characters and spice.

WINEMAKING

Approx. 4 tonnes of Shiraz grapes were harvested in the cool of the morning. The fruit was lightly pressed and fermented on skins for approximately 18 days. After primary fermentation the juice was transferred to barrel and went through malolactic fermentation in French barriques over a 9 month period and further enhanced in oak over an 18 month period. To add freshness a small portion of V19 wine was added to enhance the wine.

AWARDS:

2018 Royal Adelaide Wine Show - Silver

CHARACTER

A fruity bouquet with blackberry and cherry fruit aromas. Using quality French oak (30% new), a wonderfully balanced wine with layers of texture and mouth fill, linger on the palate with persisting cherry flavours and with a hint of spice and pepper. A full bodied wine style with subtle, restrained oak characters. Cellaring will reward those who can wait!

RELEASE DATE 20/01/20

ALCOHOL 14.5% alc/vol

