

BALMORAL SYRAH 2014

BLOOD PLUMS, BLACKBERRIES,
CINNAMON, COFFEE AND SPICES.

TASTING NOTES

A complex and multilayered nose of fresh blood plums and blackberries is amplified by a rich palate of sweet, juicy blackberry, ripe plums with hints of cinnamon and coffee; supported by supple tannins for a rich, spicy finish.

REGION

McLaren Vale

VINTAGE CONDITIONS

Strong winds during flowering impacted on fruit set, reducing yields significantly. The early part of the growing season was characterised by periods of high heat, and very dry conditions. In mid-February, 30-50mm rainfall had the effect of refreshing the vines, and the cool weather that prevailed after this event was a God-send, allowing the grapes to ripen more slowly. A great vintage from a difficult beginning.

GRAPE VARIETY

Shiraz

MATURATION

New French Oak 10% Seasoned French Oak 40%
New American Oak 10% Seasoned American Oak 40%

COLOUR

Intense plum red with vibrant purple hues

NOSE

An enthralling medley of raspberries, blueberries and blackberries, with dark plums and black pepper thrown in. Hidden underneath, brooding dark chocolate and a hint of roasted meats.

PALATE

An explosion of vibrant fruits splash across the palate: Black cherries, blackberries, raspberries and dark plums. This very slowly subsides to reveal darker flavours: dark chocolate, black pepper and the hint of roasted meats adds a delicious savoury element. But what is truly divine is the mouth-wateringly soft velvety tannins which carry the wine to a long and delicious finish.

TECHNICAL ANALYSIS

Alcohol: 14%
Acidity: 6.9g/L
pH: 3.43
Residual Sugar: 0.5 g/L

Harvest Date: March 2014
Bottling Date: October, 2015
Peak Drinking: Now - 2030



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