

In the days when ballast stone was an important feature of some of Australia's most iconic buildings, the daring Steeplejacks played a crucial role in their construction and maintenance. As skilled craftsmen, they completed the most difficult work on the highest towers, oblivious to vertigo, gravity and mortality.



VINTAGE 2018

.After a variable start to bud burst and the season providing many disease challenges during the growing period and around veraison, a stretch of about four weeks of ideal ripening weather in the middle of vintage save the season.

Good late winter rainfall created ideal opening sub-soil moisture, a situation that prevailed during the whole growing season. Shoot length was short during the early part of the season due to cooler than average temperatures but caught up later in the season.

The reds were left hanging to gain full physiological maturity and were picked very late this year, with first fruit coming in from about 10th April and a compressed harvest program completed by 3rd May. Such prolonged hang time resulted in great varietal character and colour and red variety yields were generally as expected.

TASTING NOTES

In true Steeple Jack tradition, this shiraz is full of character.

Blackberries, stewed fruits, hints of mocha and lifted vanillin on the nose, a full soft fruit driven palate followed by a touch of spice and white pepper with a lingering smooth finish.

ALCOHOL	14.5%
REGION	South Australia
COMPOSITION	Shiraz 100%
pH	3.45
TA	6.74

STEEPLE JACK
Shiraz
2018

