
PAISLEY WINES

2018 PAISLEY SILK SHIRAZ



VINTAGE

Not sure if there is anything to it but they say the even years are the best in the Barossa and 2018 will rate as a classic vintage. With just below average rainfall, the crops were only slightly down on five-year average. With the medium crop levels and good vineyard management, the warm days and cool nights have resulted in an almost perfect vintage. The flavours are ripe and succulent with good acid and fine tannins.

VINEYARDS

The Paisley Silk Shiraz was picked from a single vineyard site in the Ebenezer sub region. This area produces some of the best Barossa Shiraz due to the ancient hard red-brown textured soils over limestone ridges. Typical flavours are in the riper spectrum with black fruits and good tannin structure. Picking time can be manipulated to suit wine style. We are aiming for ripe fruit but with elegance so the terroir of the vineyard shines through the wine.

WINEMAKING

The Paisley Silk Shiraz is fermented in a few separate batches so different winemaking techniques can be employed to build complexity into the wine. The techniques employed on the different batches included pre ferment maceration, whole bunch and wild fermentation. The wine was matured in a combination of 25% new and the balance in used French oak. The barrels were racked a few times to assist the natural clarification of the wine, allowing the wine to be bottled unfiltered. The wine was bottled after the wine has been matured in oak for eighteen months. This allows seamless integration of the oak and the wine.

TASTING NOTES

The colour is deep purple, red. The aromas are lifted and intense with mulberry fruit, anise and some roasted meats. The medium bodied palate has bright and inviting blackberry and plum fruit. The primary fruit is interwoven with complexing cinnamon and clove notes coming from the fine grain French oak. The wine has just the right amount of textural influence to add interest with silky fine grain tannins making the wine a fantastic with food. The purity of this wine shines and there is amazing length of black fruit and spice.

CELLARING

Drink young while it is vibrant and fresh but will continue to improve with careful cellaring for the next seven to ten years.

TECHNICAL SPECS

pH - 3.50 TA - 6.72g/L G & F - 0.03g/L Alc - 14.5%