




2014 ANDREAS SHIRAZ

PREMIUM SHIRAZ

VARIETY	100 % Shiraz			
FRUIT SOURCE	Selected from the ancient block, picked late in the season, hand processed through our 100+ year old Mintaro slate open fermenters and matured in our best French & American Oak barrels for 22 months. This wine is a hallmark of Polish Hill River Shiraz.			
VINTAGE	Heavy rain in mid February followed by drying winds and heat brought on early & optimal flavour development in the grapes. This meant that we harvested at some what lower sugar levels to ensure that we retained the wonderful balance of flavour and acid that was so easily evident in the vineyard.			
BOTTLED	Feb 2016			
WINE SPECIFICATION	Alcohol	14.4%	Total acidity	6.32
	pH	3.49	Residual sugar	<2.5
COLOUR	Dark red with purple hue.			
NOSE	Dark fruits, plum, cherry, blackberry and spice supported by mocha, chocolate and vanillin notes.			
PALATE	A rich and concentrated palate supported by bright and vibrant dark fruit. Fine tannin structure and acidity provides an elegant structure, balance and length.			
OAK	22 Months French and American Oak			
CELLARING	A lovely drink now, but will reward with careful cellaring for 7-10 years			
FOOD IDEAS	Roast fillet of beef. Osso Bucco.			
Show Awards & Reviews	2016 Clare Valley Wine Show Bronze 			
Review of previous vintage	2015 Clare Valley Wine Show - Gold			
	JAMES HALLIDAY - 2016 Rating 94			
	HUONE HOOKE #Real Reviews Silver Ribbon 92 Points			