



2012 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 30 months. This wine is a hallmark of Polish Hill River Shiraz.			
Vinage	Constant warm days and nights through mid Dec, through Jan and into Feb kept grapes developing faster than normal and crush started 3 weeks earlier than what we consider normal. The first few weeks were full on with many varieties ripening concurrently and demanding harvest. Some reds were harvested in fact prior to starting whites. After this time the onset of cooler nights brought maturation back to normal sequence and harvest followed. Harvesting commenced 12/2 and the last of our fruit came in on the 20/3. This Shiraz was harvested early March.			
Bottled	July 2014			
Wine Specifications	Alcohol	12.5%	Total acidity	6.76 g/l
	pH	3.50	Residual sugar	2.0 g/l
Colour	A bold deep crimson with vibrant purple hues.			
Nose	Lifted aromas of deep berry and cherry fruits with s hint of spice.			
Palate	Showing rich and full mouth flavours of mocha and chocolate, with a well balanced silky texture. Firm tannins with a long and lingering finish.			
Oak Maturation	30 months French and American oak.			
Cellaring potential	Ideal drinking now -2025.			
Food Ideas	Roast fillet of beef. Osso Bucco.			
Show Awards & Reviews				
Review of previous vintage	Winestate Magazine - July- August 2015 - 4.5 Stars			
	JAMES HALLIDAY - 2016 Rating 94			
	HUONE HOOKE #Real Reviews Silver Ribbon 92 Points			