



**Hyland
Shiraz
2014**

*“Wine can of their wits the
wise beguile, make the sage
frolic and the serious smile.”*

—Homer

Vintage
2014

Release
2016

Variety
100% Shiraz

Country
Australia

GI/Area
Coonawarra

Analysis
15% Alcohol,
6.89g/l total acid,
3.49 pH

Yield
2.5-3.0t/A

Maturation
Barrel aged in French and American
oak for 18 months (50% new French
and American oak, 50% old French
oak) followed by 6 months stainless
steel

Time spent on oak
18 months

Winemaker
Kate Goodman assisted
by Matt Tilby

Vintage comment

Season 2014 in Coonawarra will be described by most as one of the longest on record starting Mid February and ending the first week of May. Flavours range from savoury, black olive, liquorice, spicy/minty to the more berry violet fragrant flavours. Overall, the wines are definitely more on the aromatic side with strong perfumed violet/red berry notes. Again high natural acidity prevailed in all the blocks. Hardly any acid was added at the crusher this year, with a larger than normal amount of malic acid, which is a good indicator of a cooler more moderate veraison period. Tannins do not seem to be overtly strong and I think the wines will be on the softer side, and lighter in body with a good dose of acid.

Tasting Notes

A fruit driven bouquet of dark black fruits and spice, a touch of black pepper is also evident.

The palate is medium bodied with a juicy fleshy core of fruit. Blackberries, dark cherries and integrated oak combine to complete a satisfying palate.

Ready to drink now or for enjoying the rewards of cellaring for the next 3-5 years for some secondary fruit characters to shine through.



PenleyEstate

74 Leader Street
Forestville SA 5035
Tel +61 (0)8 8297 4220
Fax +61 (0)8 8297 4990
penley.com.au