



2013 Shiraz

The Vineyard & Vintage

The fruit for the 2013 Valentino Shiraz was sourced from the Colbinabbin vineyard on the eastern side of Mt Camel ranges. The rich Cambrian soils along with the slope of the vineyard that rises over 120m from the road they are both contributors to the intensity and richness of flavours in the wine. The 2013 growing season began with steady soaking winter rainfalls providing a wet winter season and an excellent start to the growing season. Spring was warmer than normal with consistent warm days during flowering. A positive to the spring season was reasonable rains and the warm weather which combined to allow for good spring canopy growth to support the vines throughout the season. A cool December followed by a dry and hot January saw water storages fall significantly whilst maintaining vine health leading up to the critical veraison period. The crop load was thinned at pre-veraison to ensure perfect vine balance. Consistent warm days in February was fantastic, and relatively stable temperatures allowed the vines to ripen fruit to full maturity. The vines had a very good canopy that functioned well late in the ripening period, allowing the vines to ripen fruit to full maturity. The grapes for the 2013 Valentino Shiraz was harvested on 26th February 2013 at 14.0 baume.

'*Valentino*' is dedicated to Matthew's late father Valentino or "Wally", to many of his Australian friends, who migrated to Australia in 1952 from Abruzzo, Italy. It was through many years of garage winemaking with Valentino and his 'paisani' (compatriots) that Matthew developed his passion for winemaking. It was Valentino's passion for life and family that continues to inspire Matthew and Andrew in making these wines.

The Winemaking

The winemaking philosophy is one that aims to allow the fruit to have full expression with winemaking and oak inputs playing a supporting role. In 2013 the grapes were de-stemmed keeping whole berries with 15% whole bunches retained prior to fermentation. The grapes were allowed to cold soak for 5 days prior to being allowed to warm up gently and commence fermentation. The grapes were fermented on skins for 22 days with hand plunging twice daily. After being pressed it was racked into French oak barriques, of which 50% were new for MLF. The wine was matured in barriques for 22 months prior to bottling.

The Wine

This wine displays the depth and balance for which this region and variety have become famous. The wine has an intense bouquet of dense, black fruits, cocoa powder and earth which leads onto a palate that has dark fruit at its core. The palate has intense, rich fruit, drive and depth with excellent length which is supported by fine dusty tannins. Drinking now or cellar well for 10+ years.

ANALYSIS: Alcohol - 14.2%,
TA - 6.12 g/L, pH - 3.61

WINEMAKERS: Andrew Santarossa and
Matthew Di Sciascio