

SAINT PETRI

BAROSSA VALLEY

SHIRAZ CARIGNAN

BAROSSA VALLEY 2016

"THE SAINT PETRI COLLECTION HANDCRAFTED BY CALABRIA FAMILY WINES, IS THAT OF FINE RED WINES PRODUCED WITH PREMIUM BAROSSA VALLEY FRUIT. SHOWCASING ANCIENT VINES, REMARKABLE SOIL AND FINESSE – TRUE TO ITS BAROSSA HERITAGE." EMMA NORBIATO, CHIEF WINEMAKER

PLATINUM GOLD MEDAL 2018 DECANTER WORLD WINE AWARDS



THE VINEYARD

The wine is a blend of two grape varieties from three vineyards in the Barossa Valley. Both the Shiraz and Carignan are from the Calabria Family's 'William' Vineyard in Nuriootpa; soils are sand over clay at approx 280m elevation. These vineyards have moderately low GDD (1650-1800). The Carignan fruit is sourced from two vineyard blocks, one old & one young. The older block is circa 1914 planting and these vines are tagged and hand picked vine by vine. The Shiraz selected for this wine are over fifty years of age and display a dense core of fruit.

THE SEASON

The 2016 was a standout in the Barossa, producing low yields and high quality wine. Spring was warm and dry, therefore good conditions for flowering and fruit set. A mild January enabled flavours to build slowly.

WINEMAKING

Crafted under the guiding hand of chief winemaker, Emma Norbiato, the fruit is hand picked and sorted to ensure perfect fruit reaches the fermenter. The Shiraz parcel was fermented on skins for eight days in our 60 year old bespoke concrete vats before being gently pressed, and later completing malo lactic fermentation in barrel. Carignan was one of the last varieties to ripen in the 2016 vintage season, and once the small parcel of fruit was harvested, it was carefully fermented separately in a small open top vessel.

Matured individually in selected high quality French oak barrels for 12 months (predominately new oak), allowing the wines to soften and develop gracefully. After 12 months of maturation, the winemaking team tasted and selected individual barrels to ensure the wines are at their best prior to blending

BOTTLE MATURATION

Drinking well now but will reward medium term cellaring for fifteen years.

TASTING NOTE

Dark purple with deep red core. Black currant aromas with hints of savoury spicy oak, liquorice, dark cherry, blood plums & lavender. A dense dark fruit core, the wine dances across the palate with dark chocolate flavours and savoury oak with ripe fine grained tannins, serious yet finely balance.

SUGGESTED CUISINE

Enjoy with Confit Duck with seasonal vegetables..

ANALYSIS

Alcohol by Volume 14% | pH: 3.6 | Titratable Acidity: 5.65 | Sugar: 3.1

www.saintpetri.com