

Hogshead

2018 South Australian Shiraz

Grape Variety:	100% Shiraz
Region:	Lower Murray, McLaren Vale & Langhorne Creek
Winemaker:	Jim Zerella & Corey Ryan
Closure:	Screwcap
Alcohol:	14.9%
Pack Size:	12 Bottle Pack



Summary: Hogshead is an extension of the partnership between South Australian winegrower Jim Zerella and Nicholas Crampton. Hogshead Shiraz is an opulently flavoured and full bodied Shiraz, classically South Australian, and perfectly suited to barbecued red meats and other big flavours.

Vineyards: Sourced from a combination of established, dry-grown vineyards in central South Australia and low-yielding McLaren Vale and Barossa Valley vineyards. Wines are made and matured by Jim Zerella in McLaren Vale.

Winemaking: De-stemmed before a long, cool maceration with regular pumping over. Maturation is partially in stainless steel (aiding aromatics and fruit expression), partially in seasoned French and American oak for three months and partially in 300l French Hogshead barrels for a full bodied and complex flavour.

2018 Vintage: the winter of 2017 was very mild and without any rain at all until the month of June with soils replenished for the pending growing season. The mild conditions continued through Spring and Summer with very little rain but also without significant heat periods. The ripening was even throughout most of the South Australia delivering very high quality with bright fruit flavours and good natural acidity.

Tasting Note: This wine is loaded with colour and lifted aromatics. Quintessentially South Australian Shiraz with red and purple fruit, milk chocolate, vanilla bean and spice softened by ripe rounded tannins and integrated acidity. Mouth-filling and satisfying, Hogshead Shiraz will partner many cuisines.