

**FIELDS OF JOY
CLARE VALLEY SHIRAZ
VINTAGE 2017**

COLOUR

Bright crimson with a black core.

AROMA

Notes of black cherry, plum mulberry and blueberry accented by notes of eucalypt, tobacco leaf, black pepper and a dash of mint chocolate.

PALATE

A medium to full bodied wine, your palate is hit with a lovely burst of primary blue fruits upon entry, complimented with complexing notes of Provencal herbs, eucalypt, dried flowers and pepper. The palate has lots of juicy fruit paired with good length and complexity. The finish is accented by fresh mint and cedar

WINEMAKING

Crushed and fermented in three and five tonne open top fermenters with regular pump overs; three daily during peak fermentation to extract colour and tannin. Following an average of 12 days of maceration, the dry free run was drained to tank. The skins were then pressed and the pressings combined with the free run, the wine was then racked to barrel. Malolactic fermentation took place in barrel. Minimal fining and non-filtered.

MATURATION

15 months in one to five year old French oak hogsheads and puncheons.

CELLAR POTENTIAL

Five to 10 years.

REGION

Clare Valley, South Australia



“ QUALITY WITHOUT
COMPROMISE... ”

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