



**KINGSTON**  
- ESTATE WINES -

## 2014 SHIRAZ CLARE VALLEY & MT BENSON

### COLOUR

Deep crimson with purple hues

### BOUQUET

Wonderful blackberry and pepper spice with a hint of fruitcake and menthol.

### PALATE

Superbly full bodied with layers of lush dark berry and plum fruit with subtle pepper and eucalypt nuances. A smooth restrained finish is balanced by the soft tannin structure and lingering spice.

### CUISINE

Perfectly paired with barbecued foods, richly flavoured meats and game birds.

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### REGIONS

The warm Clare Valley climate provides lush dark berry fruit characters, whilst the cooler ripening conditions of the Mount Benson fruit provide red berry flavours and varietal elegance. Subtle oak consolidates the union of these two regions with a lingering spice finish.

### WINEMAKING

The grapes were harvested at optimum night temperatures and Baume with individual vineyard selections kept separately throughout the processing. Yeast was then selected to conduct the fermentation process on its ability to maximise colour and flavour.

Ferment temperatures started at -20°C then were all owed to peak at 28-29°C and conducted in small static fermenters before being drained and pressed from skins then allowed to finish alcoholic and malolactic fermentation. Maturation was in French and American Oak.

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### CELLARING

Under ideal conditions will develop further flavour complexity to 5 years.

Alcohol - 11% Alc/Vol

[www.kingstonestatewines.com](http://www.kingstonestatewines.com)

