SAMANTHA'S GARDEN
CLARE VALLEY SHIRAZ
VINTAGE 2014

An elegant style that is typical of the Clare Valley region, characterised by bright lively aromas, subtle fruit flavours and fine grained tannins.
Between Adelaide and the Clare Valley the landscape is sea of golden yellow wheat fields, an obvious choice for this label's colour.

COLOUR
Deep, dark red with a purple hue at the meniscus.

AROMA
Lifted notes of plums and blueberries with top notes of pipe smoke, sandalwood, rolled tobacco and earth spices.

PALATE
Medium to full-bodied with excellent drive and clarity to the flavour. Buoyant notes of blue fruits with supporting notes of Indian spice and sandalwood lead the charge. Richly fruited yet poised and polished. Tannins are round and chewy in nature with lovely depth and caressing nature. Complex and persistent through the finish.

WINE MAKING
Crushed and fermented in three and five tonne open top fermenters with regular pump overs (three daily over peak fermentation) to extract colour, flavour and tannins. Following an average of 13 days of maceration, the dry free run was drained to tank. The skins were then pressed and the pressings combined with the free run before the wine was racked to barrel, where Malolactic fermentation took place. Minimal fining and filtration is used.

MATURATION
18 months in 1-5 year old French oak hogsheads.

CELLAR POTENTIAL
Up to 15 years

VARIETAL
Shiraz

REGION
Clare Valley

ABV
14.5%

"QUALITY WITHOUT COMPROMISE…"

TWO HANDS WINES