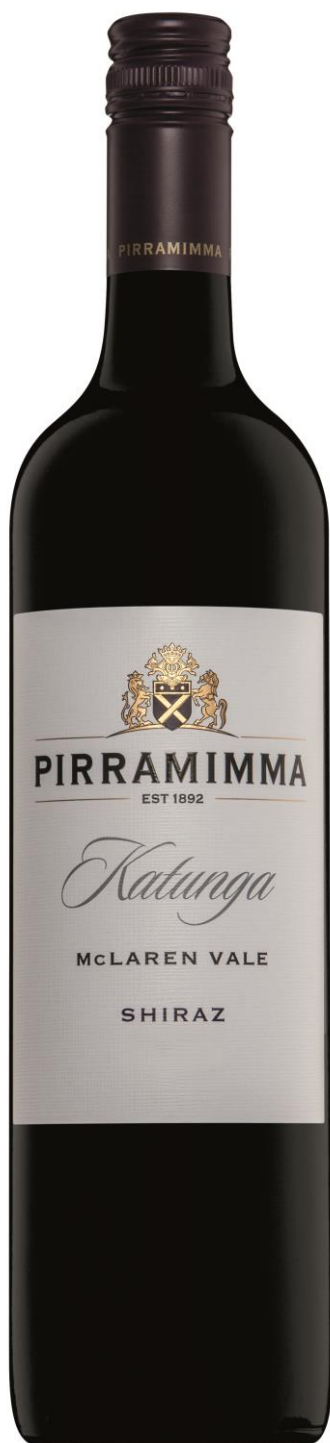


## 2015 Pirramimma Katunga Shiraz



### *Winemakers Notes*

On the 13<sup>th</sup> February we night picked this excellent parcel of Shiraz at optimum flavour and hand-picked a tiny portion of ripe Viognier. Both varieties were co-fermented on skins for 10 days to extract colour, fragrance & varietal character. Red/purple in colour, this rich and vibrant wine displays an aroma of black olive, raspberry, bramble, prune, plum and hints of cedary French oak, complemented by sweet apricot notes. The palate exhibits black cherry, cranberry, blueberry and Satsuma plum, with tinges of dates and black briary fruits all enhanced by firm tannins, subtle nutty/vanilla oak, and a long sustained finish.

Approachable now or will cellar up to 13 years under the right conditions.

***Geoff Johnston***

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### *Wine Particulars*

Appellation:	McLaren Vale, South Australia
Vintage:	2015
Varietal:	Shiraz, Viognier
Harvested:	2015
Alcohol:	14.6%
Bottled:	28 <sup>th</sup> July 2017
Cellaring:	Drink now or cellar up to 13 years in right conditions