



GOLD LEAF RESERVE

shiraz viognier 2013

We loved this single barrel from early on and soon put it aside as something special. Bec and I see this as example of our passion to hand craft wine with personalised care and devotion and we hope within this bottle you find an enchanting little secret and a genuinely boutique wine experience.

Earth and Vine

The shiraz grapes were grown in a single vineyard within our hidden little valley north of our winery. The particular site is nestled on a slightly sloping vineyard rooted in some of the oldest soils in South Australia featuring a shallow slate, providing ideal drainage. Breezes flow through the valley along our little creek that feed into the Marne River ensuring good airflow undervine.

The 2013 vintage was dry, with almost no rain in spring or summer, which reduced yields and brought vintage forward. While the season was dry, temperatures were moderate, and with no heatwaves and low yields, the fruit quality was excellent.

From Vine to Wine

The shiraz grapes were hand-picked before gentle crushing and destemming and transfer to an open top fermenter. The wine was fermented on-skins for seven days before pressing.

While most of the shiraz was bottled after 20 months in barrel we held aside our favourite barrel, knowing it had the potential to be something special. After an extra 12 months in oak, we bottled with 5 per cent Viognier and bottle-aged for a further 12 months.

Batch Size: 360 bottles

Analysis: Alc: 14.3%, pH: 3.4, TA: 6.8g/L

The Senses

Our Shiraz Viognier is a deep, rich crimson colour with an intensely rewarding aroma of red berries and florals that hits your senses before lifting the glass to your nose. The palate is gentle plum and blackberries with nuances of cedar.

Cellaring

Already a very smooth drinking wine and with careful cellaring this wine will continue to drink beautifully, likely peaking in 2028.



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