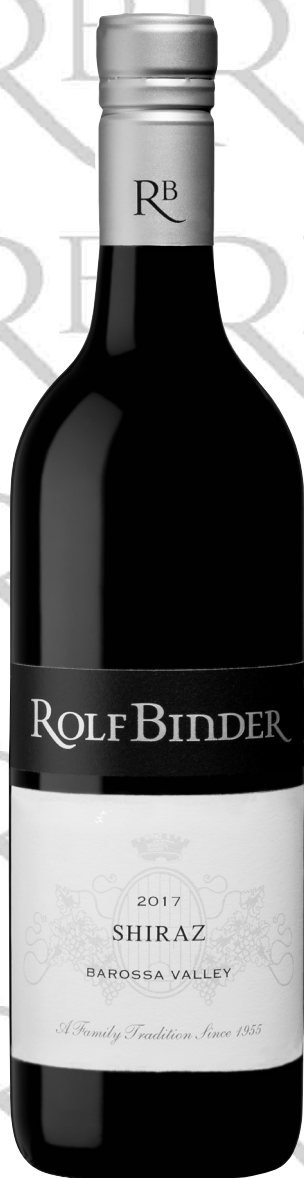




BAROSSA VALLEY



*"This has shown to be one of our most popular red wines around the globe - a classic Shiraz that drinks incredibly well, at exceptional value."*

*- Rolf Binder*

## 2017 Shiraz

*Winemaker: Rolf Binder*

**Second generation winemakers, Rolf Binder and Christa Deans are highly regarded for their skill and commitment to producing premium quality Barossa Valley wines.**

### **THE VINEYARDS:**

A collection of Barossa Valley Shiraz vineyards, primarily Binder estate vines, contributed fruit with varying characteristics and add a nice complexity to this wine. The vineyards in the northern Light Pass subregion of the Barossa are known for adding depth and weight to a wine, while the vineyards in the Vine Vale subregion give the wine power and length.

### **THE VINTAGE:**

The 2017 vintage wrapped-up four to six weeks later than the 'new normal' of the past decade, the growing season started after a long wet winter and one of the wettest Septembers on record. 2017 promises to deliver an exciting array of wine styles, from "bright, aromatic wines", through to "vibrant, intense, well-structured" and "dense, concentrated" wines from the Barossa's many diverse sites.

### **THE WINEMAKING:**

The Shiraz for this wine was picked over a period of 3 weeks, coming from vineyards in the inner west and northern reaches of the Barossa. All batches are crushed as one, using traditional pump over or heading downboards during the fermentation. After pressing, the separate free run juice and pressings are blended back together. The wine was matured for 11 months in a selection of hogsheads barrels: 2% new American, 2% new French, 96% older American and French.

**ANALYSIS:** Alc. Vol 14.4%, Acidity 6.30, pH 3.61

### **THE PROFILE:**

Liquorice and blueberry entice the nose, with bright, juicy flavours of red berries, blackcurrants and chocolate. Ripe tannins and a complex acidity lend to the overall perception of a smooth, approachable red wine, with a nice persistence of flavour, lingering well on the palate.

### **CELLARING:**

Made to enjoy until at least 2027.

Phone (08) 8562 3300 - [www.rolfbinder.com](http://www.rolfbinder.com) - [info@rolfbinder.com](mailto:info@rolfbinder.com)

Cnr Stelzer & Seppeltsfield Roads, Tanunda, South Australia 5352 (PO Box 126, Tanunda SA 5352)