

KAY BROTHERS

BASKET PRESSED SHIRAZ 2013



Description:

Dark cherry, underscored with savory notes and a dash of white pepper are the main themes on bouquet and the palate. Balanced, bright acidity with soft integrated tannins provide complexity and lead to a lingering finish.

Winemaker's Notes:

The 2013 vintage began with good winter and spring rainfall which provided the vines with a nice healthy canopy. The final ripening months were dry with above average temperatures, this bought on an early start to harvest. Picking of the Shiraz grapes was conducted in the last week of February from our Amery vineyard. The season produced fruit driven wines having excellent color and generous acid and tannin structure. The vineyard has a predominately eastern exposure. Soil varies from sandy loam at the top of the hill to heavier loam and clay as it transcends down the hill towards the creek. The dry climate forces the vine roots, ranging from 15 – 20 years, to delve into the ancient underlying geology consisting of quartz, ironstone and limestone. The grapes were traditionally vinified in open fermenters, and basket pressed then matured in a combination of American, French and Eastern European oak barrels for 12 months.

Serving Hints:

Decanting is recommended an hour or two before enjoying. This wine is ideally served at room temperature with meat dishes and hard cheeses.

PRODUCER: Kay Brothers
COUNTRY: Australia
REGION: McLaren Vale
GRAPE VARIETY: 98% Shiraz, 2% Mataro

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14	34.32	12.4	9.29	12	4X12	931922800082-4

