

# KAY BROTHERS

## BASKET PRESSED SHIRAZ 2014



### Description:

Deep dark red in colour, it exhibits aromas of mulberry, clove and musk underscored by roasted hazelnut, cigar box and cedar. Juicy red berry fruits flood the palate and finish with balanced fine grained tannins.

### Winemaker's Notes:

The 2014 vintage began with good winter and spring rainfall which provided the vines with a nice healthy canopy. Windy conditions during flowering and a nasty hail storm meant yields were low. A warm start to summer was met by 59 mm of rain in February, following this; final ripening conditions were cool allowing delicate flavors to develop slowly, producing balanced wines.

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:

We highly recommend decanting prior serving.

<b>PRODUCER:</b>	Kay Brothers
<b>COUNTRY:</b>	Australia
<b>REGION:</b>	McLaren Vale
<b>GRAPE VARIETY:</b>	94% Shiraz, 4% Grenache, 2% Mataro
<b>TOTAL ACIDITY:</b>	6.5 g/l
<b>pH:</b>	3.66
<b>RESIDUAL SUGAR:</b>	1.1 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.2%	34.32	12.28	9.21	11.89	3X16	9319228001159

