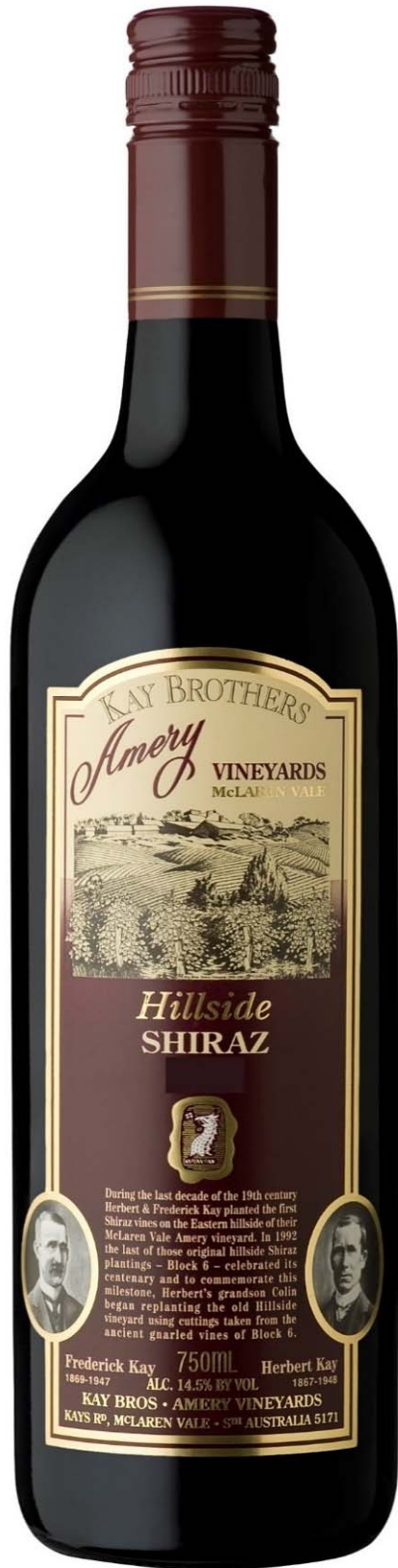


KAY BROTHERS

HILLSIDE SHIRAZ 2014



Description:

Deep garnet in colour, the wine exhibits perfumed aromas of musk, blackberry, dried herbs and clove — supported by underlying notes of wood smoke. The palate is loaded with generous fruit, spice and balanced by fine savoury tannins on the finish. This wine leaves no doubt of its McLaren Vale heritage and will only benefit from quality time in the cellar.

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. Harvested on the 6th and 12th of March, traditionally processed with open fermentation and basket pressing in our 1928 press. The wine then matured for 20 months in American, French and Eastern European oak barrels, prior to bottling in July 2016.

Serving Hints:

We highly recommend decanting prior serving. This wine is ideally served at room temperature and goes well with game dishes, and hearty lamb and beef.

Interesting fact:

The Hillside vineyard was initially planted in 1892 and in 1992 a systematic replanting of the eastern hillside commenced using cuttings taken from the 100 year old Block 6 Shiraz vines.

PRODUCER:	Kay Brothers
COUNTRY:	Australia
REGION:	McLaren Vale
GRAPE VARIETY:	100% Shiraz
RESIDUAL SUGARS:	3.0 g/l
PH:	3.59
TOTAL ACIDITY:	6.9 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	14%	17.19	9.25	6.18	11.77	3X32	85699000409-8

