



ANGAS PLAINS  
*Estate*



## Langhorne Creek, South Australia **P J's Shiraz 2017**

### Viticulture

2017 was a good growing season, which allowed the grapes to ripen early. The vines had minimal irrigation and the crop levels were low to ensure the vines produced a balanced crop of Shiraz grapes with intensity of flavours.

### Winemaking

This wine was made as a small batch (10 tonne) in a open fermentor for 8 days. It was pressed off skins into a combination of 20% American Oak and 80% French Oak Barriques. This wine remained in oak for 12 months maturation, gaining the layered complexity now evident in the finished wine.

### Wine

PJ's Shiraz has all the elements of a quality wine – the presence and power of varietal fruit flavours combined with palate weight to provide depth and length of flavour.

Aromas of red berries and plums with hints of varietal pepper make up this complex bouquet. There is a burst of berry flavours plus liquorice and tar on the palate.

Ready to drink now this wine will show development with aging in the bottle over the next 8 years.

PH 3.75    TA 6.7    Glucose + Fructos .12 g /L  
sealed with Screwcap

**14.1 % ALC/VOL**

## Angas Plains Wines Pty Ltd

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