



Langhorne Creek, South Australia P J's Shiraz 2010

Viticulture

2010 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 16 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.

The 2010 Shiraz is a very dark garnet colour. Aromas of red berries and plums with hints of varietal pepper make up this complex bouquet. There is a burst of berry and spice lingers on the palate. This wine has integrated its fine tannins, making this a rich well rounded wine.

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

James Halliday 94points Wine Companion 2015

PH 358 TA 7 Glucose + Fructos .4g /L
sealed with Screwcap

14.0 % ALC/VOL

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