



Jeu de Fin

2017 Clonal Selection Shiraz
Adelaide Hills

The wine is intensely aromatic with a bouquet of wild red berries and black pepper along with cinnamon and plums. The palate is rich, displaying fruits such as blackberry and cherry complementing the spicy backbone of liquorice and chocolate. A hint of savouriness gives the wine an extra layer of complexity with good tight acidity and smooth velvety tannins.

Chess Trivia: Jeu de fin - or end game, may occur gradually or with the quick exchange of a few pairs of pieces. In end game strategies the Pawns become more important; with the game often revolving around attempting to promote a Pawn by advancing it to the eighth rank.

Goes best with – A warm fire and hearty bowl of beef stew, a fine-charcoaled grilled Scotch Fillet steak with baked spuds and gravy, or a 250gram block of salted dark chocolate and a good book.

Cellaring Trivia - This wine is enjoyable now, but with its rich texture and palate weight, it has the structure to develop beautifully over the next 5 to 10 years.

Vineyard Location – Macclesfield, Adelaide Hills, South Australia, -
35.186149, 138.815208

Clonal Trivia - A field blend of several different clones of Shiraz, these each impart their nuances into the final wine style. The ability to do some winemaking in the vineyard is often a risky move, but with Shiraz clones the results can be spectacular.

Clonal Material – 1654, S30, S12 & BVRC 12

Harvest Date – Hand picked by 6 of us April 24^h 2017, 3pm (long day)

Harvest Weight – 6.25 tonnes/hectare

Vinification—Minimal influence on this one, ensuring that this wine truly reflects the amazing iron stone site we have in Macclesfield. A small proportion of whole bunches and whole berries, are fermented in smaller 2 tonne fermenters. Oak maturation is in older French oak for 14 months.

Yeast—Wild and cultured

Alcohol – 14.69 %

pH – 3.43

T.A. – 6.8

RRP – \$36

