

## Jeu de Fin

2018 Clonal Selection Shiraz  
Adelaide Hills

The 2018 vintage proves that it's true what they say about even numbered vintages being the best. In South Australia, 2018 will be remembered for its near perfect growing season, balanced vines and wines of fantastic colour, purity and length.

Tom Keelan from the Pawn Wine Co has made available a pre release of his super premium 2018 Jeu de Fin Shiraz . Normally this wine would have another 6 months bottle maturation prior to being released, however, the intensity of fruit on this wine has meant that an earlier release is possible.

Estate grown on the gentle undulating slopes of Macclesfield, in the Southern end of the beautiful Adelaide Hills, this micro pocket of the hills has become the Mecca for cool climate Shiraz in South Australia.

With it's maritime climate with altitude, this end of the Hills produces Shiraz of great poise, elegance and complexity.

The 2018 is intensely aromatic with a bouquet of dark berries and black pepper along with spice and plums. The palate is long and textured, displaying blackberry and anise complementing the spicy backbone of dark cherry 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** – An open fire, and hearty bowl of beef stew, a Charcoal cooked Scotch Fillet steak with baked spuds, or a family size bag of Menz's Fruit chocs 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 4 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 April 5<sup>h</sup> 2018

**Harvest Weight** – 7 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. One part wild ferment, the other inoculated with Naturally cultured Wine Yeast, Oak maturation is in large format French oak for 14 months.

**Yeast**—Wild and cultured

**Alcohol** – 14.37 %

**pH** – 3.45

**T.A.** – 6.41

**The pedigree on this wine is solid**

**2012—93 points Halliday, 1 trophy, 3 Golds**

**2015—95 points Halliday**

**2016—96 points Halliday, 1 Gold**

**2017- 94 points Wine Orbit, 2 Golds**

