

**COOPER
BURNS**
BAROSSA VALLEY

2014 BAROSSA VALLEY SHIRAZ

The Vineyard

The Shiraz fruit for this wine has been selected from 3 separate vineyards located at the northern end of the Barossa Valley. Tended by the Kalleske family, these vines are typically planted in brown loamy sand to clay loams over deep red clay. Being at the northern end of the valley, these vineyards are subject to a harsher, drier growing season than their counterparts in the southern areas of the Barossa Valley. Accordingly, the 'terroir' of these 3 vineyards lend themselves to low yielding, intensely flavoured fruit with strong tannin profiles.

The Winemaking

The fruit is gently destemmed to open fermenters. Hand pumpovers 2 to 4 times daily ensure maximum colour and flavour extraction. After fermentation, the wine is gently basket pressed to a combination of new French oak hogsheads and seasoned oak. The wine matures gracefully in the temperature controlled barrel store for 20 months before bottling without fining or filtration.

Tasting Notes

Deep dark red in colour. Lifted and intriguing nose of plums, blackberry, mocha, mint and spice on the nose. Intensely flavoured and richly textured palate, packed with black and red fruits and a touch of spice, framed by fine silky tannins, great length and balance. Seamless!

