

Chockstone Shiraz

Region

Grampians (Great Western), Victoria, Australia.

Viticultural influences

Warm summer temperatures and low yielding vines allow the Shiraz grapes to attain a full degree of ripeness and a wide range of flavours. These conditions conspire to produce an elegant and rich Chockstone Shiraz that displays a full spectrum of dark berry flavours that are balanced with our characteristic black pepper spice.

Winemaking philosophy

Chockstone Shiraz is known for its complex layers of flavours, nicely balanced natural acidity, and fine tannins. Picking the grapes at optimum maturity, just as we start to taste pepper spice is the key to obtaining our refined style. What follows in the cellar is long un-hurried fermentation that promotes the careful development of the wine's restrained personality. Aging in carefully selected older American and French barrels is the final step in creating the Chockstone Shiraz.

Tasting notes

Chockstone Shiraz is a nice ripe beauty, displaying overt brambly notes and has a soft and generous palate. But don't be fooled, under that opulent exterior lies a seriously complex and age-worthy wine. A richly layered palate of blackberries, cassis, dark chocolate and black pepper spice is augmented with hints of violets, bacon fat, and liquorice. These layers of flavour give way to a warm, velvety structure and lead into a long, plush finish.

Cellaring potential

This Chockstone Shiraz is a sophisticated, pretty thing now, but if you have the patience (and the extra wine) watch how it evolves over the next decade or two.

Technical data

Harvested in late March

Bottled in October the following year

14.5 % Alcohol

3.60 pH

6.10 g/L Total Acidity

