



## PRODUCER

Clonakilla is one of Australia's leading wine estates, with an enviable reputation for Shiraz/Viognier. In 1971, Dr John Kirk planted the Clonakilla vineyard at Murrumbateman, 40 kilometres north of Canberra, after his scientific curiosity led him to question why vines were not being grown in this area. His research showed that the soil and climate seemed suited to certain varieties. In 1991, Tim Kirk, the fourth of John's six sons, travelled to the Rhône Valley. There, he tasted several inspirational wines, including Marcel Guigal's single vineyard blends. Inspired by these Côte-Rôtie wines, he began including a small amount of Viognier in the Clonakilla Shiraz from 1992. Tim took over full responsibility for winemaking at the 12-hectare family farm in 1997. Clonakilla now produces about 12,000 cases annually, which sell out year after year.

## VINEYARDS

The fruit comes from two adjacent, family-owned vineyards just outside the village of Murrumbateman in the cool Southern Tablelands of New South Wales. Murrumbateman's elevation is 600 metres above sea level. 'Canberra District' is the official geographical indicator for the winegrowing district around Canberra, Australia's capital city.

## VINTAGE

Tim Kirk said, "As seasons go, I'm not sure you can get better conditions than we had in 2015." There was higher than average rainfall in December and January. By late January, conditions warmed and dried, and the "miracle" began to unfold; day after day of mid to high 20s, cool nights, light breezes, a steady, warm glow in the vineyard with no pressure from excessive heat, rain or wind. Ripening proceeded perfectly, and the Shiraz and Viognier grapes were picked in immaculate condition.

## VINIFICATION

30% whole bunches were used in the ferments with the remaining fruit destemmed and crushed before being added to the fermentation tanks. All parcels were fermented with natural yeast for a period of 18 – 21 days on skins. The wine was aged for 12 months in one third new French barriques from Taransaud, Francois Freres, Mercurey and Sirugue. 5% of the Shiraz was co-fermented with the Viognier.

## TASTING NOTES

On the nose, this wine is intensely aromatic from fine musky florals to white pepper, with an incredibly exuberant explosion of fruit, boysenberry, raspberry, cherries and plums. On the palate, there is ripe red cherry, raspberry and red plum flavour, chocolate and a dusting of white pepper.

Grape Varieties	<b>95% Shiraz</b> <b>5% Viognier</b>
Winemaker	<b>Tim Kirk</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Notes	<b>Vegetarian, Vegan</b>