## Clonakilla,

# Canberra District Shiraz/Viognier 2016 Canberra, Australian Capital Territory, Australia





Grape Varieties	94% Shiraz
	6% Viognier
Winemaker	Tim Kirk
Closure	Screwcap
ABV	14%
Notes	Sustainable, Vegetarian, Vegan

### **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

The 2016 growing season saw above average rainfall late in the winter, followed by more in early spring, increasing soil moisture. This, combined with warmer than average October temperatures, resulted in higher than normal vigour. The growing period was milder, which favoured the earlier ripening varieties. Overall, it was a long and cool vintage which resulted in leaner, more elegant wines with excellent complexity.

#### **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.

## **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.