# Clonakilla,

## Canberra District Shiraz/Viognier 2017 Canberra, Australian Capital Territory, Australia





Grape Varieties	94% Shiraz 6% Viognier
Winemaker	Tim Kirk
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.7g/L
Wine pH	3.68
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 2017 vintage was built on the wettest winter and early spring on record. The early rain was much needed, given the warm and generally dry summer that followed. After the heat of 2016, the more moderate conditions in 2017 made for an unhurried, steady ripening with layers of aroma and texture being built up along the way. In other words, a typical cool-climate year.

## 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 co-fermented with 6% Viognier for a period of 18 to 21 days on skins. The wine was aged for 12 months in French oak, of which 30% was new with the remainder a combination of one, two and three-year old barrels from Taransaud, Francois Freres, Mercurey and Sirugue.

## **TASTING NOTES**

Classically medium bodied with a line of pure spice running through rose petals and ripe red berry aromatics. Restrained yet powerful, with superb length and texture.

#### **AWARDS**

100 Best Australian Wines 2019/20, Matthew Jukes Best 100

