

Clonakilla,
Canberra District Shiraz/Viognier 2012
Canberra, Australian Capital Territory, Australia



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

In the cool 2012 vintage the estate vines produced a smaller crop than usual. Helped by the low yields, the cooler conditions encouraged a gradual build-up of flavours in the grapes, enabling Tim to make a wine that is strikingly aromatic and wondrously savoury.

VINIFICATION

Each vineyard block is kept separate through the winemaking and maturation process until final blend selections are made prior to bottling. Pre-fermentation maceration lasted three days, with 20% whole bunches. The wine spent an average of three weeks on the skins, followed by 12 months in French oak, of which 30% was new and the rest a combination of one, two and three year old barrels. The oak was all French and the coopers included Francois Freres, Sirugue, Mercurey and Taransaud.

TASTING NOTES

Aromas of violets, rose petals, raspberries and cracked pepper. Classically cool-climate in style, it has a gentle, spice-laden, medium-bodied palate with feather-fine tannin.

Grape Varieties	95% Shiraz 5% Viognier
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Winemaker	Tim Kirk
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Closure	Screwcap
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ABV	13%
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Residual Sugar	0.3g/L
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Acidity	6.3g/L
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Wine pH	3.74
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Notes	Sustainable, Vegetarian, Vegan
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