AMELIA PARK
[WINES]



amelia park

2020
reserve shiraz

AROMA

The bouquet is rich and spicy with cherry, mocha and liquorice.

PALATE

The palate is full of plum and berry flavours supported by soft velvety tannins.

VINIFICATION

Hand-picked fruit is crushed and destemmed to Static Fermenters. Ferments are maintained at cool temperatures with minimal pump overs, to ensure delicate extraction of flavours and colour. The wine is on skins for up to one month and then pressed off to a mix of French oak barrels - forty percent in new and the remainder into second and third use oak for eighteen months barrel maturation.

TECHNICAL ANALYSIS

pH: 3.64
Acidity: 6.0 g/L

VINTAGE

The 2020 vintage will result in some outstanding wines. 2020 was a compressed and early vintage, combined with small yields. All parcels retained the perfect balance of freshness, natural acid and tannin ripeness.

REGION

We source a single vineyard in the Frankland River Region for this wine. This region is perfectly suited to producing many red and white varieties due to its continental climate combined with low vigour and moderate ripening conditions. We have chosen this particular vineyard for its ability to produce typical Frankland River Shiraz, which as a result of being a cool climate, is intense in colour with ripe flavours yet is elegant in style and structure.

ameliaparkwines.com.au

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red white