

## THE FRUIT

The 2013 vintage in the Barossa saw a cool winter with rainfall well below average followed by a dry spring leading to a smaller than normal fruit set and berry size. Although crops were much lower than normal the resulting wines have great colour and impressive structure resulting in very high quality wines. Daly Road Shiraz Mourvèdre is a wine which combines two classic Barossa varieties of Shiraz (64%) and Mourvèdre (36%), to produce a silky smooth intriguing blend.

## THE WINEMAKING

The wine batches of Shiraz and Mourvèdre were carefully chosen by the winemakers for their silky smooth tannins, varietal characteristics and balance. The different grape varieties were fermented separately, followed by a short maceration on skins for 4 to 5 days. Once complete the wine was matured for 16 months in a combination of French, Hungarian and American oak hogsheds that were predominantly between 3 and 4 years old so that the fruit characteristics were preserved.

# 2013 DALY ROAD SHIRAZ MOURVÈDRE

*The 2013 Daly Road is deep red, with vibrant purple hues. The aromas are a combination of classic Shiraz characters of plum, red fruit and spice with earthy tones from the Mourvèdre. The well balanced palate has lovely raspberry fruit flavours with a savoury complexity, finishing with long silky tannins.*

*This wine will improve with short-term cellaring, and is an impressive accompaniment to beef dishes or traditional roast pork.*

