



INDIGO VINEYARD
BEECHWORTH, VICTORIA

2014 BEECHWORTH SHIRAZ
PRODUCTION 285 DOZEN

The Vineyard: The Indigo Vineyard is located 12km's from Beechworth in the foothills of the Victorian Alps. Wine has been produced in the area since 1950 when the Brown Bros vineyard was planted at Everton Hills. The Indigo Vineyard was planted in 1999. The vineyard site is at an elevation of 350 metres.

The Vintage: The 2014 season started with good winter rains. In October a significant frost reduced yields significantly. January saw severe heat wave conditions which brought on an early vintage. Our focus on vine health, applying biodynamic methods, compost application and nutrient monitoring proved worthwhile as every variety held up well despite the relentless summer conditions. Also, Indigo had 90 million litres of water in our dam so liberal application of irrigation allowed us to pick high quality fruit.

Harvest: The fruit was picked 6 to 11 March 2014.

Winemaking: The Shiraz was pressed with a combination of whole bunch and whole berries. It was vinified in small open fermenters with pump overs and hand plunging twice a day. The wine was pressed when dry and finished fermentation in barrels at undergoing malolactic fermentation in wood. The Shiraz matured in French oak puncheons and barriques (20% new oak) and was racked twice during 18 months in oak.

Our thoughts: The wine has a typical Beechworth medium bodied style. The colour is a lovely dark crimson. On the nose there is the dark brooding fruit and a powerful middle palate.

Food: Duck or red meat will complement this wine beautifully

Release Date: April 2016

Drink 2016 to 2026

Reviews: Not yet reviewed

Alcohol: 13.5% pH 3.49 TA 6.73 gL

Cellar Door: \$36 per bottle

Every vine nurtured by hand

Indigo Vineyard Pty Limited ABN 90 086 882 028
1221 Beechworth Wangaratta Road, Everton Upper, VIC 3678
Phone 03 5727 0233 Fax 03 5727 0580 email emails@indigovineyard.com.au
Beer & Wine Producers Licence Victoria 3260 www.indigovineyard.com.au