BEN
MURRAY
WINES

TASTING NOTE

2018 BAROSSA

Shiraz

Ben Murray has been making our Barossa Shiraz now for many years, typically harvesting from the Neldner Vineyards of Marananga.

The area of Marananga is superb for growing Shiraz, with deep Rich soils interspersed with limestone shelves in the famed western sub region of the Barossa Valley.

2018 vintage was noted by a predominantly mild growing season leading to a great vintage that had a marked effect on the ripening and power of the resulting wines. Yields were average, however as the grapes cooled through ripening, there were more elegant notes developed as opposed to the usual powerhouse styles.

Following hand harvesting and crushing the fruit was fermented and vinified for over 25 days allowing extended skin contact, daily cap plunging and gentle pump overs ensured total coverage of juice through the must. Once completed vinification the wine was basket pressed gently and then racked to barrel for maturation in new and old French and American oak barriques for 18 months.

The wine was bottled at optimum maturation and shows great potential for ageing

Colour: Deep garnets and black core.

Nose: Lifted cedary notes, some tar and cordite, quite a lifted black pepper hint and backed by ripe cherries.

Palate: Full bodied, with great acid and tannin balance. The palate core is of spiced dark fruits with rich oak complexity. Alc: 14.5% pH: 3.46 TA: 6.78