



## **CLARE VALLEY, SOUTH AUSTRALIA – KILIKANOON**

With the near perfect weather conditions over the past two weeks since the big rain, our local and Barossa Shiraz has really come on. With most days the temperatures ranging to a maximum of between 27 – 33 degrees, coupled with typically cool nights, has allowed gradual ripening to occur whilst still retaining terrific natural acidities and freshness in the Shiraz.

I can't remember a year where we have nailed the harvest dates of most fruit we have brought in. Rieslings have come in between low 11.0's and low 12.0's, Semillon around 12.3 and nearly all Shiraz between 14.4 – 14.9. Reds showing excellent colour, flavour and perfume and the best Rieslings with piercing acidities and citrus characters.

All whites with the Woodvale Pinot Gris and Riesling blocks have been hand harvested. Pearce Road Semillon is now dry and maturing elegantly in French oak whilst being stirred twice weekly to increase creaminess and complexity. This process continued until the end of September.

The Cabernet (Parish Top Cab) block is usually early and this year being no exception arriving in tank at 14.0 Be'. And, as always, a highlight of the season is the handpicking of the 1865 planted Attunga Old Shiraz.

