



## 2013 BRAND'S LAIRA STENTIFORD'S SHIRAZ

<b>VINEYARD REGION</b>	Coonawarra, Australia.
<b>VINTAGE CONDITIONS</b>	Vintage 2013 had a good start with warm weather providing ideal conditions for flowering, resulting in excellent fruit set. The weather throughout summer continued warm and dry and these conditions sped up vine growth and berry development. The warm days and cool nights provided superior ripening conditions leading to wines with excellent varietal characters. Great results were delivered with reds exhibiting excellent fruit concentration, high colour density and a firm but fine tannin profile.
<b>COLOUR</b>	Bright, crimson red.
<b>AROMA</b>	The nose displays vibrant blood plum and cherry fruits accompanied by subtle spice and nutty aromas from barrel fermentation and maturation.
<b>PALATE</b>	The elegantly structured palate displays pure plum and dark cherry fruits with well integrated nutty, spicy oak flavours. The wine finishes with lingering fruit and fine silky tannins.
<b>VINIFICATION AND MATURATION</b>	Fruit for this wine was hand-picked from our original vineyard or Stentiford's block planted in 1893 and tended by Captain Stentiford. This block is located on the 'Laira' vineyard in central Coonawarra, situated on classic Terra Rossa soils. After picking, the fruit was destemmed and crushed into a small open stainless steel fermenters where it was fermented on skins for a period of eight days with rack and return pump overs twice a day to ensure full extraction of colour, flavour and tannins. The wine was then pressed while still slightly sweet (around one Baume) and pumped to a mix of new and second use fine grain French oak Barriques and Hogsheads to complete primary and malolactic fermentation (MLF). Once fermentation was complete the wine was racked off lees, the barrels cleaned and the wine then pumped back to barrels for maturation. A further two gentle rackings (siphoning barrel to barrel via gravity) were conducted through the maturation period to achieve a high level of clarity and aid wine development. After 19 months maturation each individual barrel was assessed for quality and the final blend then assembled for bottling.
<b>PEAK DRINKING</b>	This wine is drinking very well now, however further bottle maturation of 5+ years will be of benefit and if cellared carefully, will last up to 20+ years.
<b>WINE ANALYSIS</b>	Alcohol: 13.5% pH: 3.5 Acidity: 6.3g/L

*Peter Weinberg*

Chief Winemaker

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