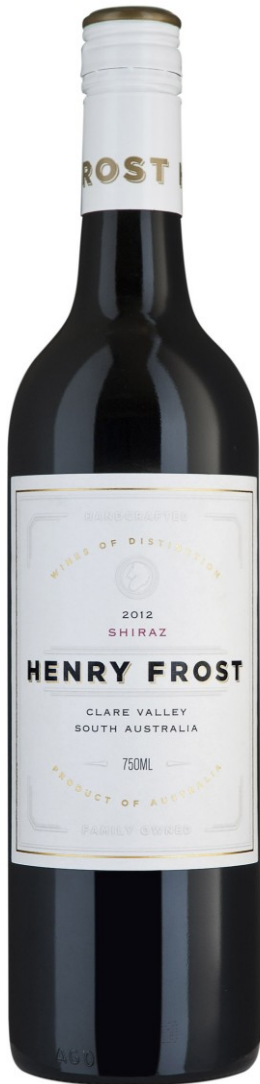




Henry Frost 2012 Shiraz



The 2012 Shiraz has complex aromas of plums and blackberries with chocolate, spice and French oak.

The palate is rich and powerful with sweet ripe dark fruits, a touch of chocolate and spice. This is rounded by well integrated oak, firm acid and fine tannins.

This wine will benefit from cellaring for the next 4 to 7 years.

Technical Analysis

Region

Clare Valley, South Australia

Winemaking

Destemmed to open top fermenters and cold soaked for 2-3 days before being inoculated with a neutral yeast. Fermented over 7-9 days and pumped over 2 to 3 times a day. Pressed and run to barrel where Malolactic fermentation took place.

Oak Use:

Aged in French oak for approx 18 months

Alcohol

14.5% w/v

SCOTCHMANS HILL

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