

Berton Vineyard 'Winemakers Reserve', Padthaway, 'The Black' Shiraz 2016



Awards

Gold, Drinks Business, 2017
Silver, IWSC, 2017

Densely hued, this is a rich and fleshy Shiraz with generous minty cherry, plum and wild rosemary over hints of cedar oak.

Producer Note

Established by Bob and Cherie Berton in May 1996, Berton Vineyard is one of Hallgarten's most important partners. The estate covers 30 hectares of land located on gently rolling hills at 450 metres above sea level, in a subregion of Eden Valley in South Australia. The superb Reserve Shiraz and Reserve Chardonnay wines are still sourced from this plot. In 2007, Bob purchased the Yenda winery in the heart of the Riverina. This state-of-the-art facility has the capacity to process 20,000 tonnes and enables Berton Vineyard to produce value for money wines which sit alongside their premium single vineyard offerings.

Vintage

Good winter rainfall was a perfect start to the 2016 growing season. Above average temperatures resulted in early budburst with most varieties. The mild to warm and dry conditions continued with good rainfall in both November and December producing ideal conditions for véraison. February saw the arrival of hot dry weather and with no rainfall or disease pressure, ripening accelerated rapidly resulting in an early harvest for the reds. The 2016 reds are stand outs - rich ripe juicy wines with great length and great depth of colour.

Vineyard

Predominantly sourced from the vineyards in Padthaway, South Australia, where the soils are sandy loam over clay, formed on old lagoon sediments. These sandy soils lead to poor nutrient and water retention which helps to concentrate the flavours in the fruit. The vines are grown on single wire trellises, ensuring an open canopy. Drip irrigation is used in the vineyards to manage the water supply and reduce evaporation, as water is applied directly above the roots.

Winemaking

The parcels of fruit were fermented in stainless steel vertical fermenters for four to six days at temperatures maintained between 26 to 30°C. Wine was then bag pressed at 1° Baumé and left to ferment until dry. It was then racked onto French oak for malolactic fermentation. The wine was clarified via centrifuge into stainless steel storage. Once all parcels were completed, the final cuvée was carefully blended, resulting in this award winning wine.

Tasting Note

The Winemakers Reserve Black Shiraz is an extreme example of this Australian Shiraz with deep colour and aromas of blackberry and plum over toasty coffee and spicy oak. The palate is full flavoured and intense with rich plum, blueberry and mocha notes. The tannins are ripe and dense imparting great structure and length.

Serving Suggestion

A rib-eye fillet served with roasted vegetables; or lamb cutlets served with a rich, red wine sauce.

Grape

Shiraz 91%, Durif 8%, Cabernet Sauvignon 1%



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| Winemaker: | James Ceccato |
| Region: | South Australia |
| Sub region: | Padthaway |
| Country: | Australia |
| Alcohol: | 14.5% |
| Body Value: | D (A is light, E is full bodied) |
| Residual Sugar: | 4.1 |
| Contains Sulphites: | Yes |
| Vegetarian/Vegan: | No/No |
| Milk/Eggs: | No/No |
| Organic/Biodynamic | No/No |
| Product Code: | 5427316A |
| Case unit of measure: | 6X75CL |
| Formats Available: | 75cl |
| Closure: | Screwcap |