

THE ENTHUSIAST

TASTING NOTES

2017

SYMPHONIOUS CLARE VALLEY

SHIRAZ BLEND

REGION

Clare Valley

COLOUR

The colour is deep purple-red with a crimson rim.

NOSE

The aromas of chocolate and spicy cedar oak, pepper and nutmeg open up to blood plums and blackberries.

PALATE

The palate is soft and supple, a savoury mix of black fruits, spice and oak. The Mourvedre is unmistakable with tannins that are firm and assertive without aggression. The Grenache appears later with raspberry highlights. These flavours persist and build with pronounced raspberry at the back on the finish. Definitely a wine to enjoy with a robust meal or savoured at leisure on its own.

VINTAGE CONDITIONS

Through the growing season for vintage 2017 rainfall was the highest since 2000, the wetter than average spring delayed bud burst but fruit set was good. Ripening was delayed by a significant rain event just after Christmas which then progressed very slowly, the quality of the fruit however was very good with exceptional flavour development.

THE WINEMAKER'S NOTES

I choose to make blended multi variety wines as I feel the synergy of characteristics allows for the creation of a wine with interest and intrigue; 'the sum of the whole is greater than that of the individual parts'. I have blended Shiraz (55%) Mourvedre (30%) Grenache (15%)

CELLARING

The wine has been produced to be enjoyed now or after two to ten years in the cellar.

TECHNICAL DETAILS

ALCOHOL: 14.5%



EAT SLEEP BREATHE WINE

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