

## BILYARA SHIRAZ 2014

## SOFT AND APPROACHABLE, THIS FRUIT-DRIVEN SHIRAZ HAS A LIFTED NOSE OF BERRIES, CHERRIES, SPICED FRUIT AND SUBTLE OAK. THE PALATE IS MEDIUM-BODIED, RICH WITH BERRY FLAVOURS AND HAS A SOFT, LENGTHY FINISH.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continue to create wines of quality, character and consistency.

Named for Wolf Blass' first land purchase, Bilyara is the Australian aboriginal word for eaglehawk. Today, the image of the eaglehawk is synonymous with Wolf Blass wines around the world. Crafted with skill and care from premium vineyards, Bilyara is a range of fruit-driven wines, equally enjoyable with or without food.



## WINE SPECIFICATIONS

VINEYARD REGION	South Eastern Australia
VINTAGE CONDITIONS	A mild winter led to a warm, dry growing season with early bud burst. It was relatively cool leading into an early vintage. From mid- January it remained dry and became relatively hot, accelerating ripening. Healthy leaf canopies protected the fruit, while rain and cooler weather in mid-February slowed down harvesting, with 2014 ultimately proving to be another good vintage.
GRAPE VARIETY	Shiraz
MATURATION	Matured for four months with American and French oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.4 g/L pH: 3.51
PEAK DRINKING	Best enjoyed while young and fresh.
FOOD MATCH	Great with lamb burgers with beetroot relish or a beef, Shiraz and rosemary pie.

## WINEMAKER COMMENTS

COLOUR Vibrant red with ruby hues.

NOSE	Lifted aromas of dark berries and cherries with rich spice and subtle oak.

PALATE A medium-bodied palate rich with berry flavours supported by subtle vanillin oak with a soft lengthy finish.