

2015 | LAKE DOCTOR

Background:

... Shiraz Viognier smells like a ladies handbag and tastes like a man's wallet. Drink with anything off the BBQ, and especially a second glass.

The Zonte's Footstep Lake Doctor Vineyard is on the shores of Lake Alexandrina where, each summer afternoon the house-cooling breeze of our 'Lake Doctor' arrives and revives vines and vignerons alike. We have released this blend from the Lake Doctor Vineyard each vintage since 2003.

Winemaking:

The fruit for the Lake Doctor comes from a single block in the heart of the Langhorne Creek. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Deep purple with a royal purple hue.

Nose: Pepper spice and a hint of macerated dark berry fruit. Plum pudding and blackberry pie with just a waft of violets.

Entry: Rich and soft and fragrant red fruits. Some tangy cedar and dried spice characters.

Middle Palate: Juicy round blackberry sweetness, tempered with clotted crema texture with taught, but typical Shiraz tannin.

After Palate: A basket full of juicy fruit flavour that fans out in the mouth with rolling soft, fine grained fruit tannin.

Finish: Malt, cedar and intense blackberry. Minutes later, the flavour still lingers.

In Summary: This is the thirteenth consecutive vintage of this wine. Though it will drink great now, especially with anything off the grill, it should cellar well as previous vintages.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.
- French and American oak barrels (new and seasoned).

At the time of bottling (30.06.2016), this wine contained:

- 68ppm Total SO₂
- 35ppm Free SO₂

Food Pairing:

Great with anything off the grill!



LANGHORNE CREEK SHIRAZ



Vital Statistics:

Varietal Blend: 100% Shiraz

GI: Langhorne Creek

Alcohol by Volume: 14.5%

TA: 6.50 g/L

pH: 3.51

RS: 3.6 g/L

750mL: 93303910000815 Dozen: 19330391000012

Region:

