

2016 | HILLS ARE ALIVE

Background:

Zonte's Footstep has been on a quest to find and grow the world's best white varieties in regions that express the fruit's best attributes for more than a decade.

Zonte's Footstep has long produced Shiraz from most of South Australia's iconic wine regions, celebrating our vast regional diversity with this noble variety. Always looking for a "sense of place", we searched high-and-low to locate a jewel (or should we say Julie) in the picturesque Adelaide Hills. One of South Australia's coolest viticultural regions, the Adelaide Hills produce wines of elegance, finesse and prettiness; lets say our Fair Lady.

Winemaking:

The fruit for Hills Are Alive is sourced from hand-tended blocks in the Mt Pleasant sub-region of the far northern Adelaide Hills. 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 malolactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a winestyle with purity of fruit that is appealing 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 garnet with a purple/blue hue.

Nose: Lifted red raspberries and Dutch licorice, hints of fresh sage.

Entry: A rush of plums and cherries with a hint of rhubarb.

Middle Palate: hints of pepper/spice, more plums and a dash of cocoa.

After Palate: firm yet elegant tannin melds with notes of rhubarb, cherries and plums.

Finish: A culmination of the afore mentioned flavours with a long, fine finish.

In Summary: The Adelaide Hills in this Shiraz are as magical as The Sound of Music! It produced a wine of elegance, finesse and prettiness; lets say our Fair Lady. Best enjoyed with friends, winter fare and a second glass, curled up by a crackling fire.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

At the time of bottling (28.04.2016), this wine contained: -71ppm

Total SO₂

- 34 ppm Free SO₂

Food Pairing:

ADELAIDE HILLS SHIRAZ



Vital Statistics:

Varietal Blend: 100% Shiraz

GI: Adelaide Hills

Alcohol by Volume: 15%

TA: 6.58 g/L

pH: 3.50

RS: 4.4 g/L

750mL: 93303910000572 . Dozen: 19330391000579

Region:

