



# WAKEFIELD

## PROMISED LAND SHIRAZ 2017

### BACKGROUND

After four decades in the Clare Valley, Wakefield Wines remains proudly family-owned and run (and a founding member of Australia's First Families of Wine). The vision to build Australia's most successful family owned wine company was set by Bill Taylor who, in 1969, purchased land with his brother John and father Bill Taylor senior by the Wakefield River in Auburn, situated in the Clare Valley wine region in South Australia. Launched in 1998 in Australia and New Zealand, the Promised Land range pays homage to the discovery of fossilized seahorses on the family's estate, and the promise of its rich fertile soils. The wines are designed to be full of robust flavor accessible to any wine lover. The fruit is sourced from premium South Australian regions but is still typically Taylors; award winning quality, smooth, easy drinking and amazing value. Now for its 20th anniversary we've given this iconic range a contemporary and striking new design, painted by Australian artist Catherine Abel.

### APPELLATION

South Australia

### VARIETAL COMPOSITION

100% Shiraz

### TERROIR & VINTAGE NOTES

80% of the wine comes from a the dry warm climate area known as the Riverland in South Australia along the Murray River. A great deal of these vineyards are on sandy soils. They tend to produce a softer style of wine that is fruit driven. The remainder of this wine comes from the cooler region of Padthaway, located in the South East Southern Australia. These vineyards ripen fairly late and have a deep concentration of tannin and tend to make very varietal wines. Padthaway has predominantly well draining sandy loam soils.

The 2017 harvest was fairly late due to cooler weather and late rain events. The Riverland fruit was harvested in late February and early March. The Pathaway fruit was harvested in mid March. The vintage shows as being very aromatic with a generous mouthfeel.

### WINEMAKING

Once harvested, the fruit was quickly transferred to the winery and destemmed. The fruit was destemmed and transferred to stainless steel vessels for fermentation. Primary fermentation was carried out at even, warm temperatures with the must gently mixed twice daily using inert gas. Malolactic (secondary) fermentation then ensued and following that the wine was pressed and transferred to wood for short term maturation. Post maturation, the wine is blended, fined and bottled using minimal filtration.

### TASTING NOTES

Deep red with purple hues. Vibrant aromas of red currant, plum and a touch of spice. A well balanced medium bodied wine with a lively palate of juicy red berry fruits, fine gentle tannins and a soft silky finish. This is an immediately approachable wine that exhibits all the hallmarks of classic Australian Shiraz with a core of rich varietal fruit and a vibrant spicy character that just begs to be drunk!

### WINEMAKER

Adam Egginis

### TECHNICAL DATA

TA: 6.42 g/L

pH 3.6

RS 1.1 g/L

Alcohol

14.3%



### BEST BUY

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June 2019



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