



The name Cumulus, comes from the cotton-like cumulus clouds that crown the landscape of the vineyard. They remind us to always aspire to new heights of quality and sustainability. This is our premier red wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

2013 CUMULUS SHIRAZ



BLEND: 100% Shiraz

REGION: Orange, NSW

HARVEST: Mid February 2013

WINEMAKING: Harvested when ripe in February, 80% de-stemmed fruit + 20% whole bunch fruit transferred to small 2.5t open fermenters. Fruit was chilled to allow for a 3 day cold soak prior to ferment. Fermentation kicked off naturally & was inoculated half way through to ensure that ferment would complete cleanly. During ferment skins were gently plunged twice daily. Just prior to end of ferment, the wine was drained & pressed off skins & transferred directly to oak barrels to complete the fermentation in oak. The wine then matured in oak (100% French, 20% new) for 12 months. Post maturation wine was racked to tank & bottled. Further bottle maturation of 2 years pre release.

BOTTLED: February 2015

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Deep red with purple edges.

AROMA: Ripe plum & cherry fruits; hints of spice, especially white pepper & aniseed.

PALATE: Medium bodied, with notes of plum, cherry, red berry fruits & liquorice. Maturation in oak adds a layer of richness, dark chocolate & lifted oak notes; combined with fine persistent tannin structure.

CELLAR: Drink now or cellar for up to 7 to 10 years.

SERVE WITH: Serve with lamb shanks, beef casserole, spaghetti bolognaise or hard cheeses.

ALCOHOL: 14.0%