

Gipsie
Jack



2007 Gipsie Jack Langhorne Creek Shiraz

Vintage: 2007 Grape Variety: Shiraz 100%
Region: Langhorne Creek, South Australia

Viticulture Notes

Selected parcels of Estate grown Shiraz from our 60-year-old vines along with fruit sourced from our local growers were used in the making of this wine. A drought vintage with extended cool nights produced low yielding intensely concentrated fruit. The vintage was compressed and finished early, with moist subsoils helping carry the vines through the growing period.

Winemaking Notes

- Carefully selected parcels of Shiraz from Langhorne Creek were picked at optimum ripeness.
- The wine was destemmed, crushed.
- Cold soaked for approximately 24 hours.
- Inoculated and fermented in open top fermenters for seven days.
- The wine was pumped over twice a day.
- The Shiraz was then drained and pressed and racked into selected older oak.
- Malolactic fermentation occurred in barrel.
- Matured in barrel for 14 months prior to final blending and bottling.

Tasting Notes

Bright and fresh in the glass the wine is lively with expressive primary fruit characters of black cherry along with lifted floral overtones. The palate is mouth-filling with sour cherry, redcurrant, cloves and earthy overtones and well integrated oak. The wine finishes long with grippy sandy tannins.

Cellaring

Designed to drink young, with a cellaring potential of up to 5 years.