

Gipsie
Jack



Gipsie Jack - The Terrier

*Vintage: 2007 Grape Variety: Shiraz, Cabernet Sauvignon
Region: Langhorne Creek SA*

Viticulture Notes

Selected parcels of Estate grown shiraz and cabernet sauvignon from our 60-year-old vines along with fruit sourced from our local growers was 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 grapes from Langhorne Creek were picked at optimum ripeness.
- The wine fruit was de-stemmed and crushed.
- Cold soaked for approx 24 hours to ensure the retention of fruit flavours.
- Inoculated and fermented in open top fermenters for approximately seven days. Shiraz is pressed a little earlier to finish ferment in barrel, Cabernet is left on skins for post ferment maceration.
- Wine is pumped over twice daily
- The wine was then drained, 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

Deep red/plum in colour with crimson hues. Aromas of lifted spice, gentle black pepper and hints of leather and mint are entwined with plum and dark red fruits.

Juicy, sweet dark berry/blackcurrant fruit flavours lead to plush, soft tannins ensuring considerable length and richness.

Full bodied yet mellow, this is a wine to be enjoyed over the next 5 - 8 years.