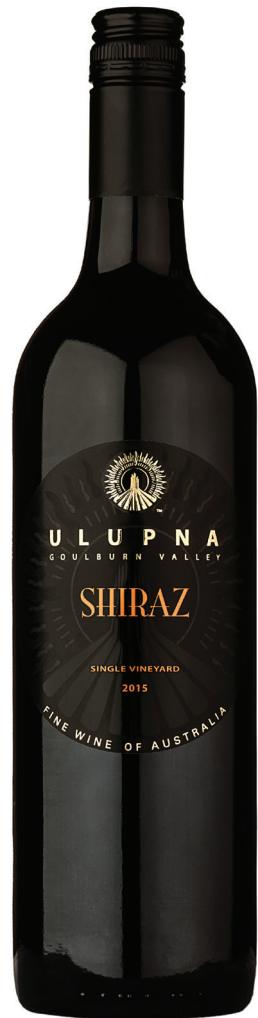


ULUPNA BLACK LABEL

SHIRAZ

2015

History, Style and Taste



OVERVIEW

The sun filled Goulburn Valley region produces intense varietal fruit with excellent structure. The Ulupna vineyard is situated on a small, distinctive site with the cooling influence of the Murray River and the alluvial soils, which are steeped in Red Gum and Peppercorn tree relics. As well as reflecting the landscape that it comes from, it is also a reflection of the people who made it. Long time residents in Australia and Europe, the Ulupna team brings European awareness and sensitivities into an Australian context.

VINIVITICULTURAL DETAILS

Of the 22 ha vineyard, approximately 15 ha is dedicated to Shiraz. The older plantings (2000) are picked and fermented separately from the newer plantings (2004). The older plantings are ungrafted and close planted using a modified Smart-Henry trellising system. These were cuttings from a neighbouring vineyard, which were cuttings from the original plantings of Shiraz that arrived in Australia in the 1880's. The newer plantings are using a more traditional Double Guyot system. They are clone SA1654 which is renowned for its chocolate, spice and black pepper flavours with a fine grained tannin structure. Only organic fertilisers are used and minimal chemical inputs.

The grapes are machine harvested at night so as to be cool and ready for fermentation upon arrival. Fermentation takes between 10-15 days and is temperature controlled with remontage 4 – 5 times per day. The air bag press is set to a soft setting to gain flavour but not bitterness. Wood treatment varies according to the vintage conditions but is used sparingly to allow the fruit to shine.

GRAPE VARIETY & VINEYARD

100% Shiraz from Ulupna's own vineyard in the Goulburn Valley, Central Victoria

WINE ANALYSIS

Alc/Vol: 14.6%, TA 5.73 g/L, pH: 3.69

VINTAGE CONDITIONS

An early summer meant that the grapes ripened earlier and the harvest was done two weeks earlier than the previous vintages. A difficult vintage as all the grapes ripened very close to each other. By harvesting at night, the grapes arrived to the winery in pristine condition and cool, so cool fermentation was ensured.

EYE

Deep intense purple colour.

NOSE

Very youthful aromas of fresh raspberries and cloves with light coffee and chocolate notes.

PALATE

The palate shows loads of ripe and cooked plums and raspberries with fine grained tannins and soft acid.

FOOD MATCHES

Steak with a pepper sauce or chickpea falafels.

CONCLUSION

Balanced drinking now but will drink well for the next 5 – 7 years years.

LAST TASTED

August 2016

AWARDS (PER WINE STYLE & PER VINTAGE)



2011 Dookie Wine Show – Bronze (2008, 2009, and 2010 vintages)

2011 Visy Great Australian Shiraz Challenge – Bronze (2008 vintage)

2013 China Wine & Spirit Awards – Gold (2010 vintage)

2013 Dookie Wine Show – Bronze (2012 vintage)

2015 China Wine & Spirit Awards - Silver (2012 vintage)

2016 Melbourne International Wine Competition - Silver (2014 vintage)

2016 China Wine & Spirit Awards – Gold (2013 vintage)

2017 China Wine & Spirit Awards Best Value - Gold (2015 vintage)

2017 Berlin International Wine Competition - Silver (2015 vintage)

2017 International Wine Challenge - Bronze (2015 vintage)

2017 Challenge International du Vin - Silver (2015 vintage)

2017 Sélections Mondiales des Vins Canada - Gold (2015 vintage)

2017 Shanghai International Wine Challenge - Bronze (Black Label, 2015 vintage)

2019 Halliday Wine Companion - 85 points (2012 vintage)

