



# ULUPNA

## ROYAL PHOENIX VINTAGE FORTIFIED SHIRAZ

2010

*The Silk Road* - It's the end of a perfect day, the end of a perfect dinner. One more thing is missing: a glass of Ulupna Fortified Shiraz in the company of the most intimate friends, in the most intimate of all rooms: the library. A drink best suited to accompany the reminiscences of the challenging conditions of both long journeys and daily adventures.

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	The grapes were picked very late in the season to gain both a richness of fruit and higher than normal sugar level. Part way through the fermentation a young brandy spirit was added. The wines was then aged as with the other Royal Phoenix wines.
GRAPE VARIETY & VINEYARD	100% Shiraz from Ulupna's own vineyard in the Goulburn Valley, Central Victoria
WINE ANALYSIS	Alc/Vol: 20%, Residual Sugar: 110g/L, pH: 3.31
VINTAGE CONDITIONS	A very good vintage. The spring rainfall gave a healthy start to the grapes' development. The warm weather conditions in December and January ensured excellent flavour development.
EYE	Deep ruby colour with garnet hues.
NOSE	Elegant aromas of ripe plums, liqueur chocolate cherries with hints of toast and vanilla underneath. Palate: A true young vintage port style. Although the palate is sweet, the soft spirit leaves the palate finishing dry. The plums and liqueur cherries follow through onto the palate with light fine-grained tannins bringing a good structure to the wine.
PALATE	An elegant medium bodied wine with flavours following the aromas suggested on the nose, Its well-integrated flavours, medium acidity and velvety tannins guarantee that complexity will be gained with further ageing.
FOOD MATCHES	Coffee or sticky date pudding
CONCLUSION	Beautiful drinking now but can easily be cellared until 2035.
LAST TASTED	December 2015
AWARDS (PER WINE STYLE & PER VINTAGE)	2015 Sakura Japan Women's Awards – Gold (2010 vintage) 2017 International Wine Contest Bucharest - Silver (2010 vintage)

