

ULUPNA

ROYAL PHOENIX SHIRAZ

2017

The Prestigious - Selected from the oldest vines on the property. Our prestigious Royal Phoenix Shiraz embodies old vine material that has had time to integrate into its local conditions and flourish giving it a superb intensity. Royal Phoenix Shiraz, in its complexity and many layers of flavours, reflects the long history of the vines, the unique terroir and a profound attitude to wine making. It induces a moment of contemplation.



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

100% fruit from the oldest vines in the vineyard. These are the cuttings taken from the neighbouring vineyard, which were vines that were brought in from Rhône Valley almost 150 years ago. These vines have retained some of the original character of their homeland in the Rhône but have had plenty of time to integrate the local Goulburn Valley terroir, and more presently the Ulupna terroir.

The wood treatment is longer than that in the Ulupna Shiraz and Ulupna 'Special Reserve' Shiraz as the fruit is superior and more intense. The Royal Phoenix Shiraz is not made every year. It comes to light only in those vintages when the fruit presents suitable characteristics for this style.

GRAPE VARIETY & VINEYARD

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

WINE ANALYSIS

Alc/Vol: 15.0%, TA: 6.27g/L, pH: 3.52

VINTAGE CONDITIONS

A very good year, with no significant weather events; a large and high-quality harvest, our best yet.

EYE

Medium ruby, with a little purple.

NOSE

Herbal notes with red and white cherries, and white plums, leading directly into the palate.

PALATE

Charred plum with chocolate, light toast, raspberries, and pepper. Lots of rich, ripe fruit, both cooked and fresh, with a sprinkling of Sichuan peppercorn. Alcohol is hot on the finish, and the tannins only lightly drying.

FOOD MATCHES

Steak with black pepper sauce, or Laziji – stir-fried chicken with Sichuan pepper.

CONCLUSION

Cellar for ~7 years.

LAST TASTED

December 2018

AWARDS (PER WINE STYLE & PER VINTAGE)

2012 Fed Square Wine Showcase – Bronze (2009 vintage)
 2013 China Sommeliers Wine & Spirits Challenge – Bronze (2010 vintage)
 2014 US Ultimate Wine Challenge – 86 Points (2010 vintage)
 2014 China Wine and Spirit Awards – Gold (2010 vintage)
 2015 Berlin International Wine Competition – Silver (2010 vintage)
 2015 Monde Selection – Gold (2009 vintage)
 2015 Asia Wine & Spirits Awards – Silver (2009 vintage)
 2015 Vic 100 Wine Awards (2009 vintage)
 2015 Korea Wine Challenge – Gold (2010 vintage)
 2016 Halliday Wine Companion – 88 Points (2010 vintage)
 2017 Halliday Wine Companion – 89 points (2009 vintage)
 2016 China Wine & Spirit Awards – Gold (2013 vintage)

2017 TEXSOM International Wine Awards - Silver (2015 vintage)
 2017 Winewise Small Vigneron Awards - Silver (2016 vintage)
 2017 Decanter Asia Wine Awards - Bronze, 88 points (2016 vintage)
 2017 International Wine & Spirits Competition - Silver (2015 vintage)
 2017 Cathay Pacific HKIWSA - Silver (2016 vintage - category and food pairing)
 2018 Decanter World Wine Awards - Silver, 90 points (2016 vintage)
 2018 Syrah du Monde - Gold (2016 vintage)
 2018 Ultimate Wine Challenge - 89 points (2016 vintage)
 2018 Shanghai International Wine Challenge - Silver (2016 vintage)
 2019 Halliday Wine Companion - 89 points (2016 vintage)
 2018 San Francisco International Wine Awards - Silver (2009 vintage)

