

ULUPNA
SHIRAZ
'SPECIAL RESERVE'
 2017

The 21st Century - Beneath its illusion of simplicity, this modern and elegant wine hides the sophisticated nature of our current modernity.



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. The wood treatment is longer than the Ulupna Shiraz to balance the specific fruit characteristics that the Ulupna 'Special Reserve' commands.
GRAPE VARIETY & VINEYARD	100% Shiraz from Ulupna's own vineyard in the Goulburn Valley, Central Victoria
WINE ANALYSIS	Alc/Vol: 13.5%, TA: 6.36 g/L, pH: 3.43
VINTAGE CONDITIONS	A very good year, with no significant weather events; a large and high-quality harvest, our best yet.
EYE	Medium ruby with pink edges.
NOSE	Spicy pepper with plums, red and black cherries, and light chocolate, opening up to add ripe berries.
PALATE	Tightly structured red cherries and berries with light liquorice underneath.
FOOD MATCHES	Sirloin steak, or eggplant grilled with green Szechuan peppercorn.
CONCLUSION	Elegant, full flavoured and well balanced; cellar for 5+ years.
LAST TASTED	August 2018
AWARDS (PER WINE STYLE & PER VINTAGE)	2013 China Wine & Spirits Awards – Gold (2010 vintage) 2013 China Sommeliers Wine & Spirits Challenge – Bronze (2010 vintage) 2015 Shanghai International Wine Challenge – Gold (92 points) (2012 vintage) 2015 Cathay Pacific Hong Kong International Wine & Spirit Competition – Silver (2014 vintage) 2017 James Halliday Wine Companion - 90 points (2014 vintage) 2016 Seguin Moreau Great Australian Wine Challenge - Bronze (2012 vintage) 2017 Sakura Japan Women's Wine Awards - Silver (2015 vintage) 2018 Shanghai International Wine Challenge - Bronze (2015 vintage) 2018 China Wine & Spirits Awards - Bronze (2015 vintage) 2019 China Wine & Spirits Awards Best Value - Silver (2017 vintage) 2019 Women's Wine & Spirits Awards - Gold (2017 vintage)

