

# ULUPNA SHIRAZ

2017

*The Bold* - Ulupna Shiraz - a Classic Australian Shiraz. A wine with a strong personality. Although masculine and audacious in attitude, it preserves the elegant refinement expressed through 'lightness' of the European reds. A balanced and smooth wine.



## 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: 13.5%, TA 6.37 g/L, pH: 3.35

## VINTAGE CONDITIONS

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

## EYE

Medium ruby with purple hints.

## NOSE

Raspberries (both fresh and confectionary), cherries, liquorice, and light white pepper, opening up to light spice and more red cherries while the confectionary fades into the background.

## PALATE

Raspberries and cherries, with lolly flavours on the finish.

## FOOD MATCHES

Mediterranean flavours such as puttanesca sauce, or a barbeque.

## CONCLUSION

Drink now or in the next five years.

## LAST TASTED

August 2018

## 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)  
 2019 Concours Mondial des Femalisse - Gold (2017 vintage)  
 2019 London Wine Competition - Bronze (2017 vintage)

