

ULUPNA
SHIRAZ
'LIMITED EDITION'
 2014



The Unique - A wine of very few releases. At Ulupna, we believe in allowing the maximum expression of every vintage and every parcel of vines. At times, the grapes reward us with something out of the ordinary. So the Limited Edition Shiraz is born. Each vintage is a particular one.

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 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 more powerful fruit. The 'Limited Edition' 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: 13.9%,TA: 5.71g/L, pH: 3.61
VINTAGE CONDITIONS	A perfect vintage. The long warm summer with early rainfall allowed the grapes to fully ripen and come into the winery at optimal conditions.
EYE	Deep ruby with purple hues
NOSE	Pronounced aromas of raspberries, fresh plums, pomegranate, light toast and chocolate. Opening up to show dried herbs and black cherries.
PALATE	Lighter and more elegant in body than the nose suggests. This indicates not just a well-made wine, but a wine suitable for the cellar. The acid and alcohol both sit underneath the luscious, elegant fruit of plums, raspberries, persimmons and light pepper with herbaceous overtones. The fine-grained tannins are already well integrated. Long persistent flavours of raspberries and persimmons remain on the palate.
FOOD MATCHES	Filet steak or an aged pecorino cheese.
CONCLUSION	Peak drinking window of 2016 – 2030.
LAST TASTED	December 2015
AWARDS (PER WINE STYLE & PER VINTAGE)	2016 Sakura Japan Women's Wine Awards – Silver (2014 vintage) 2016 New York International Wine Competition – Silver (2014 vintage) 2016 International Wine Challenge – Commended (2014 vintage) 2017 James Halliday Wine Companion - 88 points (2014 vintage) 2016 China Wine & Spirit Awards – Silver (2014 vintage)

