



## BRAND'S LAIRA® COONAWARRA

### 2013 BRAND'S LAIRA TALL VINES SHIRAZ

<b>VINEYARD REGION</b>	Coonawarra, South Australia
<b>VINTAGE CONDITIONS</b>	Vintage 2013 had a good start with warm weather providing ideal conditions for flowering, resulting in excellent fruit set. The weather throughout summer continued warm and dry and these conditions sped up vine growth and berry development. The warm days and cool nights provided superior ripening conditions leading to wines with excellent varietal characters. Great results were delivered with reds exhibiting excellent fruit concentration, high colour density and a firm but fine tannin profile.
<b>COLOUR</b>	Deep garnet red.
<b>AROMA</b>	The nose display intense blackberry and blood plum, with subtle spice notes complemented by cedar oak aromas from barrel fermentation and maturation.
<b>PALATE</b>	A rich and complex wine displaying dark berry and plum fruits, cinnamon and nutmeg spices complemented by well integrated vanilla and cedar oak. The finish is long with lingering fruit flavours and a powerful fine grain tannin structure.
<b>VINIFICATION AND MATURATION</b>	Fruit was handpicked from our 'Tall Vine' block planted in 1935. At the winery, fruit was delivered to a small stainless steel static fermenter and small oak vat where it was fermented on skins for seven days with rack and return pumpovers and plunging twice a day to ensure full extraction of flavour, colour, and tannins. The wine was then pressed while still slightly sweet (around one Baume sugar) and pumped to a mix of new fine grain French oak Hogsheads and Puncheons (50%) American oak Barriques (12% ) with the balance into second use oak to complete primary and malolactic fermentation (MLF). Once fermentation was complete the wine was racked off lees, the barrels cleaned and the wine then pumped back to barrels for maturation. A further two gentle rackings (siphoning barrel to barrel via gravity) were conducted through the maturation period to achieve a high level of clarity and aid wine development. After 20 months maturation each individual barrel was assessed for quality and the final blend then assembled for bottling.
<b>PEAK DRINKING</b>	Drinking beautifully now but will age well with careful cellaring over the next 10+ years.
<b>WINE ANALYSIS</b>	Alcohol: 14.5%   pH: 3.52   Acidity: 6.6g/L

*Peter Weinberg*

Senior Winemaker

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