



TASTING

Another Chortle's Edge Shiraz that arguably overdelivers at its price point.

It oozes regional and varietal shiraz characteristics.

Bright cherry and plum aromas combine with a sprinkle of spice in the background.

The palate packs a similar punch — juicy shiraz fruit flavours, nice fine tannins to finish.

Drink now or over the next three to four years.

DISTRIBUTORS:

Victoria & NSW: Vintners Pty Ltd (03) 9645 4491

RRP: \$18 bottle

BlackJack 2010 Chortle's Edge Shiraz

VINEYARD & VINTAGE

Made entirely from grapes grown in the Bendigo district. The 2010 Chortle's Edge is a blend from grapes grown on Turner's Crossing Vineyard at Bridgewater, and the Fielding Family's vineyard, near Blackjack Vineyards at North Harcourt.

A warm-to-hot summer was punctuated by more significant rainfall than we'd had for the previous few years, but it was well timed and didn't have any adverse effects on fruit quality. All fruit harvested was in excellent condition, with absolutely no disease issues.

It was a comfortable vintage that started in early April (late March at Bridgewater) and ran for a couple of weeks. Yields were pretty much average.

WINEMAKING

Fermented in traditional open fermenters, hand-plunged and aged in mainly two-to-four-year-old American oak barriques for about 18 months.

Malolactic fermentation occurred in barrel.

No finings and minimal filtration at bottling.

ANALYSIS

Harvested: March/April 2010

100 per cent shiraz

Bottled: March 2012

pH: 3.53

Acidity: 6.3g/L

Volatile Acidity: 0.61g/L

Alcohol: 14.0%



BlackJack Vineyards

PO Box 67 Harcourt, Victoria 3453 Telephone/facsimile (03) 5474 2355
Email: sales@blackjackwines.com.au Website: www.blackjackwines.com.au