



*Wicks*  
E S T A T E

2010 SHIRAZ



## INTRODUCTION

The 2010 vintage arrived early at Wicks Estate with early season heat and plentiful soil moisture accelerating vine and fruit maturation. Moderate summer temperatures followed this period and with good vine health prevailing we witnessed fruit flavours develop earlier than in any previous season. A small crop of intensely flavoured fruit with good natural acidity and great colour was picked exhibiting the trademark cool climate Shiraz characters of spice and rich berry fruit flavours.

Dark cherry and black fruit flavours, cool climate spice and elegance all gently integrate with fine silken tannins highlighting the careful selection of French oak barriques.

## VITICULTURE

100% Adelaide Hills, South Australia  
Individual parcels selected  
Single Vineyard  
Estate Grown

## VINIFICATION

The Shiraz block was harvested over a three day period, 23<sup>rd</sup>, 24<sup>th</sup> and 25<sup>th</sup> of March, with the exceptional parcels segregated into batches then fermented in small open fermenters and pumped-over or hand plunged twice daily. Each parcel was allowed to reach 28-30°C then gently pressed after spending 8-10 days on skins and transferred into a blend of new and seasoned French Barriques.

## MATURATION/BOTTLING

Matured in new (30%) and seasoned French oak barriques.

## CELLARING

The 2010 Shiraz will drink superbly whilst young but the elegant fruit and tannin structure will reward careful cellaring.

## TECHNICAL DATA

Alc – 14.7%  
pH – 3.57  
TA – 5.98

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