

INDIGO VINEYARD BEECHWORTH, VICTORIA

2012 SECRET VILLAGE SHIRAZ PRODUCTION 294 DOZEN

The Vineyard: The Indigo Vineyard is located 12km's from Beechworth in the foothills of the Victorian Alps. Wine has been produced in the area since 1950 when the Brown Bros vineyard was planted at Everton Hills. The Indigo Vineyard was planted in 1999. The vineyard site is at an elevation of 350 metres.

The Vintage: The 2012 Vintage was a difficult one for our reds. It started with very good conditions with temperate conditions until 25 February when we had eight days of rain, a total of 200mm in one week. Following the rain, very cool day time temperatures were experienced which slowed ripening. We handpicked from 22 to 26 March with careful berry selection. The Shiraz was picked between 12.8 and 13 baume producing a medium bodied wine so typical of Beechworth.

Winemaking: The Shiraz was 100% crushed and destemmed. It was vinified in a static fermenter from 24-30 degrees with pump overs twice a day. The wine was pressed at 1 Baume and finished fermentation in barrels at undergoing malolactic fermentation in wood. The Shiraz matured in 30% new 30% one year old 40% two year old French oak barriques and was racked twice during 15 months in oak.

Our thoughts: The wine has a typical Beechworth medium bodied style. The colour is a lovely dark crimson. On the nose there is the dark brooding fruit and a powerful middle palate.

Food: Duck or red meat will complement this wine beautifully

Release Date: February 2015 **Drink** 2015 to 2025

Reviews: 95 Points James Halliday

91 Points Mike Bennie Wine Business Monthly

Alcohol: 13.5%

Cellar Door: \$45 per bottle

Every vine nurtured by hand