



INDIGO VINEYARD
BEECHWORTH, VICTORIA

2013 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 2013 season started two weeks later than usual with budburst at the end of September. Winter rains meant moist soil conditions and minimal stress on the vines resulting in excellent fruit set and balance. After Christmas, we experienced hot and dry conditions with temperatures above 30 degrees from January to mid February. Irrigation allowed the vines to ripen unstressed. Our focus on vine health, applying biodynamic methods, compost application and nutrient monitoring has proven worthwhile as every variety held up well despite the relentless summer conditions

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

Reviews: 95 Points James Halliday

Technical Data:

Alcohol: 13.5%
Cellar Door: \$50 per bottle

Every vine nurtured by hand