



JACK ESTATE

2014 Mythology Shiraz

The Mythology Shiraz is a tribute to ancient practices, with its own origin embedded in the richness of the Coonawarra soils and the artistry of traditional winemaking techniques.

Colour

Vibrant deep red.

Aroma

Enticing ripe plums and brambleberries, with hints of cacao, anise, and dry autumn leaves.

Palate

An opulent and complex palate of plum, ripe cherry and dark chocolate. The seamless oak integration and generous palate weight is complemented by persistent length and fine, chalky tannins.

Winemaking

Quite a wet winter was followed by intense heat mid summer, leading to lower than average yields. This was followed by the longest ripening period in quite a few years, finishing well into May for some varieties.

The selected parcels of ultra-premium fruit from the sub-regions of Glenroy and Comaum were picked in the first week of April, and fermented individually in 4.5t open fermenters. The wines were pressed off to barrel to complete primary alcoholic and malolactic fermentation and then initially matured separately for 18 months. Primary blending and a further 22 months of maturation have allowed the individual components to harmonise into a balanced yet powerful wine.

Cellaring

With careful cellaring, this wine will gracefully age for the next 15 years.

Food matching

Fire roasted quail with spiced golden vegetable.

Region

Coonawarra

Technical Information

Alc/Vol: 15.0%

pH: 3.6

Total Acidity: 6.6g/l

Winemaker

Shannon Sutherland

