



JACK ESTATE

2015 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

Intense dark red.

Aroma

Enticing ripe fruit and blueberries, with hints of anise.

Palate

Full bodied, with sweet oak tannins plus ripe fruit doused in molten licorice and mint chocolate. Glossy and syrupy across the palate with a lingering finish.

Winemaking

A winter with average rainfall was followed by a not so typical Spring. Spring being very dry and one of Coonawarra's warmest, advancing flowering by 2 weeks. Fortunately the warm and dry flowering promoted a fast and even berry set. This warm flowering provided even maturity at harvest with no green berries.

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

Grilled or roast beef especially served rare or with a pepper sauce.

Region

Coonawarra

Technical Information

Alc/Vol: 15.0%

pH: 3.57

Total Acidity: 6.79g/l

Winemaker

Conrad Slabber

