



Wine	2014 ESTATE SHIRAZ
Variety/Varieties	100% Shiraz
Region	WRATTONBULLY
Harvest Date	31st March 2014
Harvest Baume	14.2
Bottling Analysis	Alcohol 14% TA 6.45 pH 3.60
Bottling Date	10 July 2018
Wine Style	Rich, dark & spicy
Colour	Deep purple with a red hue
Tasting Notes	This wine was matured in a c

This wine was matured in a combination of new American & second use French oak for 24 months. This give the wine structure, complexity and a lift of chocolate oak flavour. The balance is complemented with the rich mulberry fruit & touch of white pepper spice. The finish is smooth and lingering, and best matched to any lamb dish. Cellaring will soften and complex further over the next 5-10 years.



Food Suggestion

Lamb cutlets with wild tomato and carrots



SHIRAZ CABERNET LIMESTONE COAST

South Australia

SOFT AND SUPPLE WITH RICH, DARK, RIPE FRUIT DISPLAYING INTERGRATED STRUCTURE AND CHOCOLATE OAK COMPLEXITY. A CLASSIC AUSTRALIAN BLEND THAT HAS STOOD THE TEST OF TIME.



VARIETY: SHIRAZ (80%) CABERNET SAUVIGNON (20%)

WINE STYLE: SOFT, ELEGANT AND APPROACHABLE

MATURATION: 24 MONTHS IN SEASONED OAK (US & FR)

JAMES HALLIDAY WINE COMPANION 2019

5 STAR WINERY

[FOR SEVEN YEARS STRAIGHT]

REGION (GI): LIMESTONE COAST

FOOD PAIRING: RICH TOMATO PASTA

HARVEST DATE: 2ND & 28TH APRIL 2014

ANALYSIS: ALCOHOL 13.8 % | TA 6.6 | PH 3.55

BOTTLING DATE: 18TH OCTOBER 2018

WINEMAKER: LUKE TOCACIU

P-SERIES BY PATRICK SHIRAZ CABERNET

2014

WINEMAKER'S NOTE

This Shiraz Cabernet was fermented and matured separately, giving me the chance to make final blending decisions just prior to bottling. I use the Shiraz portion to build mouthfeel and fruit and the Cabernet to give length and structure. When combined perfectly, it creates a wonderfully round, complete wine that has all the hallmarks of a classic Australian Red.

THE VINTAGE

The 2014 vintage was one of the longest that I remember, starting in early February and ending in early May. We had a long, cool ripening period for both Shiraz and Cabernet, giving great concentration of flavour and allowing picking decisions to be timed perfectly. The resultant wine are elegant and complex, with bright fruits and medium bodied.



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