



THE BLACK CHOOK

2016 SHIRAZ SOUTH AUSTRALIA



Consecutively Consistent! Since its very first vintage, The Black Chook Shiraz Viognier has achieved an amazing eleven consecutive years of 90 points or more from the world's most authoritative wine reviewers. For a wine so handsomely priced, this an emphatic statement of consistent quality and value. The Black Chook. Wins on points every glass!



THE BRAND

Utilising premium fruit from eminent wine regions in South Australia, The Black Chook struts affordable wines to be enjoyed and adored, shared and celebrated!

Careful vineyard selection teamed with exceptional winemaking and an emphasis on consistent varietal expression hatches wines with approachability generosity and character that really are something to cluck about.

THE REGION

The Black Chook Shiraz Viognier is sourced from the premium grape growing regions of McLaren Vale and Padthaway in South Australia.

McLaren Vale has an unrivalled reputation in Australia and indeed the world, for growing Shiraz which is full flavoured, ripe and balanced. Situated approximately 40km to the south of Adelaide, the capital of South Australia, McLaren Vale has a Mediterranean type climate, experiencing winter dominant rainfall and warm, dry summers that are tempered by the proximity of the Gulf St. Vincent and low humidity.

The Padthaway wine region, since first vineyards were established in 1964, has a well established reputation for producing premium quality grapes across a wide range of varieties, including Shiraz. Chosen for its rich, diverse soils, underground water supply and Mediterranean climate, this region, located approximately 300km south east of Adelaide, produces elegant Shiraz with balance and finesse.

Both regions have very consistent climates which produce some of the best Shiraz in the country and work together harmoniously in the final blend. McLaren Vale Shiraz blocks were harvested between the 16th of February and the 7th of March whilst the Padthaway Shiraz experienced a very condensed harvest period during the last week of February.

WINEMAKING

The shiraz grapes are co-fermented with a small amount of viognier skins which adds a vibrant perfumed aroma and at the same time intensifies the deep rich colour and supple tannins. Each batch was matured separately and oak is selected to best suit and express the nuances of each vineyard block. Wine was blended after 9 months of maturation.

THE WINE

The nose is vibrant and lifted with red cherry and plum fruit and hints of licquorice and vanilla spice. Generously loaded with dark fruits, the palate is balanced by fine, supple tannins and sweet spice. A soft, round shiraz with a satisfying fruit length.

Winemaker: Alexia Roberts

Technical: pH 3.56 / TA 6.75 / Alc 14.5% alc/vol.



Member of the Galvanized Wine Group

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