



BELLARMINE WINES - RATED 5 RED STARS BY JAMES HALLIDAY

2016 Bellarmine Shiraz

Drink Until: 2030

Variety: Shiraz

Suggested food pairing: Braised beef cheek.

Oak: 14 months French oak.

Colour: Deep purple red.

Nose: Aromas of perfumed red flowers, ripe mulberries and plum, with spicy oak.

Palate: Medium-bodied, yet intense; rich and savoury dark plum fruit on the palate supported by superfine tannins.

Style: Rhone-style rich yet elegant cool climate dry red shiraz.

BACKGROUND: The grapes are exclusively sourced from the Bellarmine vineyard in the high quality cool climate region of Pemberton in south-western Australia. The vineyard is at an altitude of 220 metres above sea level. Planted in 2000 by hand, the vines are trained to Vertical Shoot Positioning (VSP) to give optimum exposure of the fruit to sunshine during the ripening season which occurs from December to March. The soils are red gravel laterite which provide excellent drainage and give warmth to the vines' root system at night from the sunshine the gravel has absorbed during the daylight hours. This results in the shiraz usually being ready for harvest in mid-March before too much rain comes in as Autumn progresses.

HARVESTED: 22nd March 2016

WINEMAKING: Harvested at optimum flavour levels when the tannins are ripe and the seeds are brown, which is determined by the winemaker regularly tasting the grapes. The Shiraz is managed carefully to ensure a maximum yield of 5 tonnes to the hectare, which ensures even ripeness and maximum quality potential in the grapes. Crushed and destemmed gently to allow some whole berries through into the ferment, the must is inoculated with a neutral yeast to allow natural fruit expression. Once the cap of skins has risen, the juice is pumped over the skins twice daily so that colour and flavour is extracted from the skins, and the ferment is cooled naturally. Once complete, the wine is raked and inoculated with malolactic bacteria. The wine then goes into French oak (30% new) where it matures for 14 months.

AWARDS AND RATINGS:

2016 vintage:

93 Points and 4.5 black glasses (named a top cellaring selection) - James Halliday

92 Points - James Suckling

92 Points - Wine Showcase Magazine New Release Tasting



BELLARMINE
WINES
PEMBERTON

BELLARMINE WINES - RATED 5 RED STARS BY JAMES HALLIDAY

2014 vintage:

Gold Medal - Timbertowns Regional Wine Show 2017

Silver Medal - Wine Showcase Magazine New Release Tasting, March 2017

Bronze Medal - Perth Royal Wine Show 2016

91/100 Points - James Halliday

2012 vintage:

96 Points - James Halliday (“...one of 5 wines that belong in the holy grail”)

2011 vintage:

93 Points - James Halliday

2010 vintage:

95 Points - James Halliday

Silver Medal, London IWSC

2009 vintage:

Gold Medal, 2011 RSM Bird Cameron Timbertowns Wine Show

Silver Medal, Qantas Wine Show of Western Australia 2010

2008 vintage:

96 Points - James Halliday

2007 vintage:

Top Gold, Perth Royal Wine Show 2008 (in class of 114 shiraz from across Australia)

2005 vintage:

94 Points - James Halliday