

# Nockie's Palette Shiraz 2012

## BAROSSA VALLEY

### WINEMAKING NOTES

Fermentation with submerged cap in small stainless-steel fermenters. Some batches had up to 2 weeks on skins. 100% barrel matured for 20 months in 50% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year-old barrels.

### COLOUR

Dense purple-red.

### NOSE

Lifted blue and black fruit aromatics, dark chocolate and some spicy, complexing savoury French oak influence.

### PALATE

Deep and fleshy yet elegant on the palate. Supple texture, with excellent concentration of multi-layered fruit supported by fine, long tannins. Drink from 5 years old, but has the balance to cellar for 15+ years.

### FOOD PAIRING

Spicy glazed pork chops, grilled aubergine, aged cheddar.

### FRUIT SOURCING

A special vineyard selection from vineyards in the Ebenezer and Light Pass regions of the Barossa Valley, Australia.



Michael Nock 'Nockie's Palette' 2004

### LABEL PAINTING

An early painting from Michael Nock depicting the long shadows of the late evening passing over his painters' palette. Nock, a plein-air painter, often devotes his time to hosting artists, friends and family for a day of contemplative painting in the breathtaking landscape of Australia and New Zealand. Afterwards, sitting down together to enjoy a glass of Nockies Palette Shiraz as the sun sets on their drying canvases.

### AWARDS

2018 International Wine Challenge - Silver Medal  
2017 IWSC Quality Award - Bronze Medal  
2017 IWSC Wine Label Design - Gold Medal

**WINEMAKER** John Duval

**GRAPE VARIETY** 100% Shiraz

**REGION** Barossa Valley, Australia

**VEGAN FRIENDLY**

**ALCOHOL** 14.5%

**PH** 3.49

**TOTAL ACIDITY** 5.80g/l

**RESIDUAL SUGAR** <3g/l

**BOTTLE SIZE** 750ml / 1.5L / 3L

