

# Nockie's Palette Shiraz 2015

## 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

Intense purple-red.

### NOSE

Very varietal, with aromas of blue and red fruit and floral lift combined with nutmeg and clove.

### PALATE

An elegant and vibrant core of blueberry and plum fruit. Finely structured and balanced to a tee, the classy palate has very good intensity and length. Will reward cellaring for 10+ years but will drink well from release.

### FOOD PAIRING

Beef roulades with walnut parsley pesto, smoked brisket.

### FRUIT SOURCING

A special selection from old and centenarian vines grown on a single Ebenezer property in the Northern Barossa Valley, Australia.



Michael Nock 'Nockie's Palette' 2004

### LABEL PAINTING

An early painting from Michael Nock depicting 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 Decanter Asia Wine Award - Bronze Medal

**WINEMAKER** John Duval

**GRAPE VARIETY** 100% Shiraz

**REGION** Barossa Valley, Australia

**VEGAN FRIENDLY**

**ALCOHOL** 14%

**PH** 3.62

**TOTAL ACIDITY** 5.20g/l

**RESIDUAL SUGAR** <3g/l

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

