

# Nockie's Palette Shiraz 2016

## BAROSSA VALLEY

### WINEMAKING NOTES

Fermentation occurred in a small open top wooden fermenter, with almost two weeks on skins. 100% barrel matured for 18 months in 50% new fine grain French oak hogsheads (300 litre) and the balance in a 2 year old hogshead.

### COLOUR

Dark purple to garnet.

### NOSE

Dark fruit aromatics supported by plum, liquorice, cedar and spice.

### PALATE

Layered palate of blackberry, blackcurrant and sweet spiced fruits. Concentrated and structural core of velvety fruit with notes of smoky, roasted meats. Will reward cellaring for 15+ years.

### FOOD PAIRING

Baharat Lamb, salty blue cheeses.

### 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.



**WINEMAKER** John Duval  
**GRAPE VARIETY** 100% Shiraz  
**REGION** Barossa Valley, Australia  
**VEGAN FRIENDLY**

**ALCOHOL** 14.5%  
**PH** 3.53  
**TOTAL ACIDITY** 6.30g/l  
**RESIDUAL SUGAR** 0.49g/l  
**BOTTLE SIZE** 750ml / 1.5L / 3L