

VINDEN ESTATE WINES



a family owned boutique hunter winery

2010 BASKET PRESS SHIRAZ



Shiraz is certainly a grape that the Hunter region is famous for, and although Australia planted this grape in many of its early colonial wine areas, Shiraz from the Hunter is quite different from those found in Victoria, South Australia and Western Australia. Shiraz from the Hunter is quite often a softer and more savoury red that brings hints of earthiness to the nose and palate, derived from the rich volcanic soils found here.

The Vinden Estate Shiraz is particular in its production. After initial fermentation the handpicked grapes are pressed off with the red grape skins through a Basket Press. The use of Basket Presses in Australian wineries is nowadays unusual since they are labour intensive, messy to operate, and produce less wine than more common modern industrial presses. However, the Basket Press is a very gentle method of pressing the grape skins, and a more subtle pressing provides more up front fruit character without the harsh dry tannins that so often results from excessive pressure on grape skins during this stage of production.

Sandra and Guy Vinden's Basket Press Shiraz is proof positive in the bottle of meticulous care in the vineyard and quality traditional winemaking techniques.

Tasting Notes – Winter 2011

This wine is a lovely full bodied Shiraz with initial spices on the tongue and a smooth and lingering after pallet.

Guy Vinden – WHEN TO DRINK

This wine is easily approachable and can be enjoyed young, however, for those who can wait the wine will only improve and evolve with time.

Culinary Delights – WHAT TO EAT

Whilst young try it with hard cheeses on any other afternoon. But with bottle age allow the soft fruit characteristics to form a partnership with Scotch fillet steak flavoured with five spices, a variety of seasonal Asian mushrooms in a special Asian sauce and accompanied by a garlic and ginger kumara mash from the Bistro Vinden Menu.

Technical Information

Winemaker/s – Guy Vinden

Harvested - Feb 2010

Oak Treatment – French & American Oak (60% – new oak)

Bottled – April 2011

Alcohol – 13.5

Cellaring Potential – 2016

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