



KINGSTON
E C H E L O N

Echelon showcases the pinnacle of our winemaking from each vintage

2010 **ECHELON** Shiraz

The 2008 limited release Echelon wines represent the pinnacle of each vintage at Kingston Estate, one of Australia's renowned family-owned wineries. Only wines of exceptional fruit vibrancy and flavour intensity are selected for Echelon, wines that have superb youthful qualities as well as the ability to age beautifully.

Winemaker Bill Moularadellis, with his endless drive and strong commitment to uphold the family tradition and reputation, crafts Echelon from only the best parcels of fruit. For our Shiraz, Bill has skillfully blended fruit from three South Australian premium regions; Adelaide Plains, Clare Valley and Mount Benson.

Winemaking:

These three premium regional vineyards were selected prior to harvest, with fruit handled as separate parcels from each until final blending. The fruit was fermented in 20t static fermenters and pumped over 3 times per day for the first 3 days, then reduced to twice a day. Ferment temperatures were allowed to peak at 26-27°C. The wine was drained off to finish fermentation in new American and French oak barrels.

Only the light pressings were combined with the free run juice. The wines were left to settle for 7-14 days and then racked in American and French oak barrels for 18 months maturation.

Winemaker: Bill Moularadellis

Tasting Notes:

Colour: Deep, dark crimson with inky hues.

Bouquet: Blackcurrent, dark berries with slight spice and liquorice notes, highlighted by sweet coconut oak undertones.

Palate: Wonderful upfront blueberries with forest fruits mid palate moving to black olives and a complexing tobacco oak finish. The wine is full bodied with good firm structure.

Cellaring: Ideal conditions 8-12 years.

Analysis:

Alcohol: 14.4% pH: 3.55 TA: 6.4g/L

