

Nockie's Palette Shiraz 2017

BAROSSA VALLEY

WINEMAKING NOTES

Fermentation occurred in small open top wooden fermenters, with up to 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-red.

NOSE

Lifted dark fruit aromatics with some savoury spice, wood smoke and cedar.

PALATE

Layered palate of blueberry, blackberry and sweet spiced fruits. Vibrant and elegant fruit profile, with bright acidity and finishing with mouthcoating fine tannins.

FOOD PAIRING

Veal Cordon Bleu, smoked gouda.

FRUIT SOURCING

A special selection from centenarian vines grown at Ebenezer and old vines in the Moppa district, both located in the Northern Barossa Valley, Australia.



Michael Nock 'Zhangjiajie Formations' 2004

LABEL PAINTING

Nockie's Palette Wines and the Nock Art Foundation similarly consider the art of winemaking as equal to the marks of an artist applying paint on a canvas. In this work, Michael Nock was inspired to paint a multilayered and rich oil painting depicting the scenery in Zhang Jia Jie in Hunan Province, China. The gestural motifs echo the many layers and concentrated flavours of the 2017 Shiraz made by legendary Barossa winemaker John Duval.



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

ALCOHOL 14.0%
PH 3.50
TOTAL ACIDITY 6.0g/l
RESIDUAL SUGAR <3g/l
BOTTLE SIZE 750ml / 1.5L / 3L