

NIETSCHKE

Julius

SHIRAZ

— 2017 —

In 1838 two ships are sailing bound for Australia, aboard the Zebra is Samuel Johann Nietschke and on the Prince George is Johann Georg Kalleske. They are both pioneering grapegrowing families who make the Barossa their new home. Now step forward 130 years in time to 1968 and these two families join when John Kalleske marries Lorraine Nietschke. Their sons Tony, Kym and Troy run the vineyard and the more recently established winery. However it was Lorraine's forbears who originally made wine well before the current Kalleske boys decided to try their hand. The Nietschke family established a winery on the banks of the Jacob's Creek soon after they planted vines in the 1840's. To honour Lorraine's lineage and the inspiration they have bestowed this wine proudly bears the Nietschke name.

After a long day in the vineyard, we are sure that Great Grandfather Julius would enjoy this classic Barossa Shiraz. A rich, full-bodied wine with ripe dark fruit flavours, complex oak characteristics and a long finish that whilst drinks well upon release will cellar gracefully for those with patience.

GROWING SEASON

Vintage 2017 was stunning. The vines got off to a fantastic start with a wetter than average Winter and mild Spring. Summer brought typically average warm conditions with some excellent rainfall, twice the average. This kept the vines in superb condition for steady ripening into Autumn which remained dry with warm sunny days and cool nights. Yields from 2017 are good and quality is exceptional.

VINEYARD

Nietschke Julius is sourced from select vineyards across the premier North-Western Barossa, including the renowned Greenock sub-region. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over deep red clay, providing ideal conditions for quality Shiraz.

WINEMAKING

The grapes were harvested in numerous batches from early March to mid April. Following fermentation for 7 to 14 days on skins in open top fermenters with hand pump-overs twice daily, the grapes were pressed and the wine was aged in hogshead barrels for two years. Both seasoned and new French and American oak was used.

TASTING NOTES

Nietschke 2017 Julius Shiraz is dark magenta-black in colour.

The aromatics are uplifting with concentrated aromas of Christmas cake, black plum, brambly fruit, kirsch, chocolate, cloves and toasty oak

The palate is intense and full-bodied with richly flavoured ripe dark fruits. The generous fruit is supported by classy background oak. The structure is robust and beautifully balanced with fine polished tannins. This is a very harmonious wine that's lengthy, full of life and well poised with fruit, oak and tannin working together. Nietschke Julius Shiraz can be enjoyed now or will effortlessly cellar for 5-10 years.

