

# Little William

## 2015 Montepulciano | Tasting Notes



### Vineyard information

Within the vibrant cool climate region of Adelaide Hills is Mt. Lofty, where this vineyard sits at 500m above sea level. This cool climate vineyard has variable soil depth due to the site's unique topography, ranging from steep slopes to undulating hills, resulting in shallow stony soils to the top of hills and deep peat-like clays at the bottom of hills. Cool, eastern exposure allows for extended hang time, which imbues the grapes with greater complexity and character.

### 2015 growing season

Despite the threat from nearby bushfires, smoke taint was avoided and the vintage was celebrated as one of the region's best in 10 years. We had beautiful consistent warm days throughout the growing season coupled with cool nights and foggy mornings, ensuring slow and steady ripeness. For one of the driest growing seasons on record, we produced a low yielding crop with high natural acid, developed flavours and wine colour.

### Winemaker comments

Just on the fog line at 500m this is an incredibly beautiful, cool climate vineyard that produces trademark Mt. Lofty characteristics. Black cherry, mulberry, dried herbs and forest floor undertones are matched with Mulberry dark cherry and briary black fruit flavours coupled with hints of spice. The wine has great acid & fruit balance accompanied with firm tannins, making it the perfect steak wine.

– Greg Bennett

**Varietal composition:** 100% Montepulciano

**Harvest dates:** 20th March 2015

**Cooperage:** 18 months, 100% New French oak

**Bottling date:** 26th April 2017

**Release date:** August 2018

**Alc:** 13.5% | **ph:** 3.35 | **ta:** 6.2 g/L

**Cases produced (6pk):** 380

**Suggested retail price:** \$40.00

# Little William

## 2015 Shiraz | Tasting Notes



### Vineyard information

Our Langhorne Creek vineyard provides fertile soils of predominantly deep, alluvial sandy loams that vary in colour from red-brown to dark grey, with patches of black. This soil type promotes vine vigour, generous canopies and cropping levels. Only 30m in altitude, this vineyard is exposed to onshore southerly winds blowing directly from the Southern Ocean across Lake Alexandrina. The prevailing southerlies reduce daytime temperature fluctuations.

### 2015 growing season

Although the dry vintage had called for keen water management, the hard work did indeed pay off. Perfect mild weather and cool nights rewarded us with steady fruit ripening and vibrant flavour development. It was a vintage with lower crop yields, with disease pressure being light and quality looking very good.

### Winemaker comments

This wine is immediately accessible, soft and fragrant. Nose is lifted spice, cedar, mocha, ripe briary fruits and toast nuances from American oak maturation. Palate is rich and ripe briary fruits that continue to linger., will reward generously with cellaring over 5 years.  
– Greg Bennett

**Varietal composition:** 100% Shiraz

**Harvest dates:** 13th March 2015

**Cooperage:** 18 months, 100% American oak (80% new)

**Bottling date:** 24th August 2017

**Release date:** August 2018

**Alc:** 14.0% | **ph:** 3.55 | **ta:** 6.1 g/L

**Cases produced (6pk):** 470

**Suggested retail price:** \$40.00