



KINGSTON
ECHELON

Echelon showcases the pinnacle of our winemaking from each vintage

2008 **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:

The fruit was fermented in 20t static fermenters and pumped over 3 times per day for the first 4 days. 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 red with black hues.
- Bouquet:** Blackberry, spice and mint with aromas of menthol and cedar oak, highlighted by creamy vanillin and coconut.
- Palate:** A wonderful upfront dark berries with a full sweet mouth feel, moving to a tarry, black olive and dark mocha back palate. The long smooth finish is strong, balanced tannin and a warming oak lingering dark fruit finish
- Cellaring:** Ideal conditions 8-12 years.

Analysis:

Alcohol: 14% pH: 3.54 TA: 6.5g/L

