

# TAYLOR - EST. '69 - MADE™

Our story begins with great wines. We got our start tailoring a selection of world class wines for pubs and restaurants around Australia. Today, we're crafting our very own wines, as unique as the people who drink them.

## BDX 2015 CLARE VALLEY

### Winemaker Notes

A delicious modern Australian version of an old world classic. The fruit for this wine was sourced from both the Taylor family estate in the Clare Valley and a small parcel from a grower partner in Coonawarra. To protect their flavours and aromas, the grapes were harvested in the cool of the early morning and were quickly transferred to our winery cellars. After de-stemming, the fruit was cold soaked at 6°C for a period of 5 days to ensure optimum colour whilst retaining fruit expression. After this, the fruit was transferred to small static stainless steel tanks and a cultured yeast was added to begin primary fermentation. The fruit fermented at a warm, even temperature with the must turned over twice daily using our gentle gas mixing system to aid gentle colour and tannin extraction. Post fermentation, the wine was pressed and transferred to tight grained French oak barrels (50% new and 50% 2 year old) to complete malolactic fermentation. After maturing in oak for a period of 18 months, the wine was blended, filtered and bottled.

### Colour

At release the wine is a deep red colour with a purple hue to the edge.

### Nose

There are subtle floral notes of violet with rich cassis and hints of dark chocolate covered cherries. The oak maturation provides dusty cigar box and rich leather overtones.

### Palate

This is a full bodied wine with complex layers of flavour. At its core is rich blackcurrant, and dark cherry, beautifully melding with dark chocolate and hints of charry oak with supple underlying tannins. Overall a very generous, balanced and most enjoyable wine.

Crafted for immediate enjoyment but will cellar under ideal conditions to 2025, possibly longer.

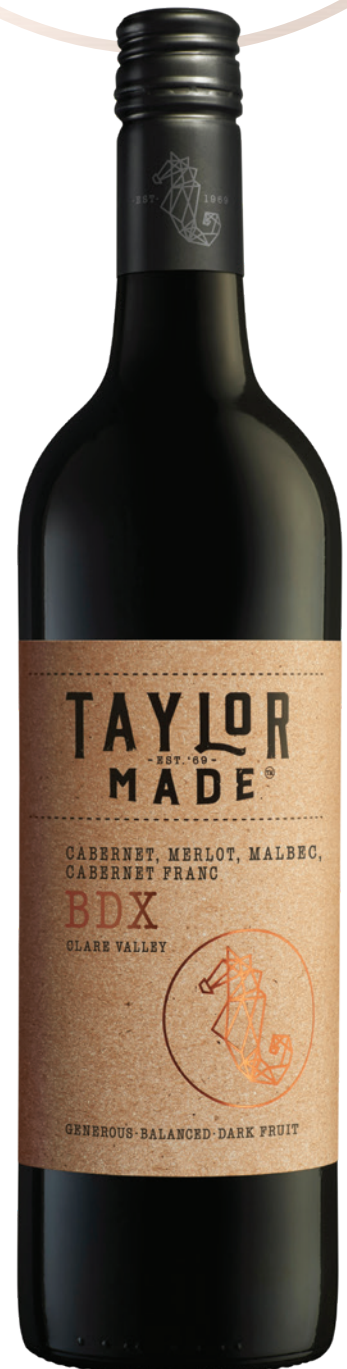
This wine is best enjoyed at 16-18°C.

### Technical Details

Alcohol	14.5%	Acid	6.90 g/litre
PH	3.44	Residual Sugar	0.99 g/L

[taylormadewines.com.au](http://taylormadewines.com.au)

 DRINK RESPONSIBLY



UNIQUELY CRAFTED WINES