



2018 TAIT The Wild Ride

Appellation: Barossa Valley

Varietal: 60% Shiraz, 20% Grenache and 20% Mataro blend

Yields per Acre: 2-3 t/acre

Cases Produced: 555

Wood treatment: 2-8 Year old American/French

Length of barrel Maturation: 24 months.

Alcohol %: 15.9

Viticulture Practices: The grapes used to make up the 2018 Wild Ride are sourced from a three different vineyard sites located throughout the Barossa – approx. age 20-80 years. The Wild Ride is a blend of Shiraz, Grenache and Mataro/Mourvedre – a “SGM”. The differing vineyard sites and grape varieties adds to the multiple characters and layers of the Wild Ride blend.

Vinification Notes: All grapes are picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. The grapes are de-stemmed into open fermenters, pH is adjusted and fermentation takes place over 7 days at a temperature of approx. 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a traditional Basket Press. Maturation occurred in barrels for 24 months in a combination of older French and American oak.

Colour: Rich cherry red colour

Nose: Concentrated aroma mulberry, spice, rosemary and earthiness with hints of vanilla that jump from the glass.

Palate: The palate is rich showing ripe and rich fruit, great length and a velvety soft lingering finish.

Food – Pork Ribs, quail