



LEOGATE  
ESTATE WINES

2016 THE GATECRASHER  
CENTRAL RANGES  
SHIRAZ

**The Story:** In prior years Leogate Estate Winery has made wine only from grapes grown on its own Brokenback Vineyard in Pokolbin. However, in response to a reduced Brokenback Vineyard yield from a drier 2013 Hunter Valley growing season, Leogate Estate's gates were breached for the first time by "The Gatecrasher". This tradition has since continued with small parcels of Merlot, Cabernet Sauvignon, Shiraz and Pinot Noir grapes of the finest quality being sourced from external vineyards and delivered directly after harvest to the winery which has applied its expertise in making these individual, regional, varietal wines.

**Harvest:** Date - 1<sup>st</sup> March: The fruit was mechanically harvested during the cool hours of early morning (2am - 6am).

**Vintage Conditions:** The Central Ranges 2016 vintage delivered hot and dry conditions leading up to the Cabernet Sauvignon and Merlot harvest which began on the 2<sup>nd</sup> March. These climatic conditions provided the opportunity for even ripening in the vineyard producing smaller berries and higher sugar levels, resulting in good yields of high-quality fruit. The wines made from 2016 are rich and flavoursome and displaying excellent fruit flavour whilst retaining natural acidity.

**Appearance:** Deep red in colour with a bright purple hue.

**Bouquet:** A fragrant bouquet of raspberry red fruit with a touch peppery spice.

**Palate:** This Shiraz is grown on our own Certified Organic Vineyard located in the Central Ranges of NSW.

The wine displays layers of ripe raspberry red fruit flavours with a touch of peppery spice on a well-balanced fruit driven palate. With a refined tannin structure and soft, subtle, French oak characters, the seamless palate is complex and persistent.

**Cellaring:** Excellent drinking now or medium-term cellaring 2 - 10 years will be rewarded.

**Winemaking:** After crushing and destemming the must was fermented on the grape skin for approximately 10 days in a static fermenter. The wine was then pressed off to another stainless-steel vessel. Malolactic fermentation was completed shortly after the alcoholic fermentation and then the wine was racked into a variety of vessels where the wine was aged on French oak for 12 months' maturation. The Shiraz was blended, fined and filtered for bottling in June 2017.

**Wine Analysis:**

Alcohol - 14.8% | Residual Sugar - 2.0g/Lt | Acidity - 5.7g/Lt | pH - 3.65



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