



The Pioneer

SHIRAZ

Taylor's The Pioneer Shiraz is an exceptional Clare Valley Shiraz crafted from the very finest fruit grown by and available to the Taylor family. This pinnacle release is a bold step in the Taylor family's continued journey across generations to crafting refined and distinctive Shiraz wines that rival the world's best.

SHIRAZ 2015

REGION

Clare Valley.

VINTAGE CONDITIONS

In the Clare Valley, the growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall initially and then very little fell, making it the driest ever August recorded at the estate. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average and not only was the spring weather extremely dry, it was also warm and windy. These conditions had a detrimental impact on flowering with resultant bunch numbers down on average. December and January were relatively mild, with rain falling during the second week of January. The moisture was a welcome relief after such a dry spring and the varieties on the estate responding well for both yield and quality.

COLOUR

At release, the wine is a striking, dark cherry colour which sits at the mid-point between black and ruby.

NOSE

Generous and immediately offers sweet, spice characters of fine oak lifting from the glass. These are underscored by fresh, red plum and cherry fruit characters that sit confidently at the heart of the wine.

PALATE

The palate shows considerable structure. There is much to enjoy now, with vanilla and liquorice root notes in abundance through the mid-palate and layering beautifully onto the back-palate and finish, whilst blueberry and ripe dark plums define the overall heart of the wine. The tannins have a velvety softness to them that is neither bitter nor over-firm, reminiscent of sweet plum skins and reinforcing the sense that this wine shall develop exceptionally well in the cellar.

CELLARING NOTES

Immediately approachable but will cellar well in ideal conditions for up to 20 years from vintage date.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.95 g/litre
PH	3.40	Residual Sugar	1.50 g/litre

