



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 2018

REGION

Clare Valley

VINTAGE CONDITIONS

The vintage stands as a remarkable highlight, potentially ranking as one of the finest red wine vintages in recent decades, if not the last century. The season's climatic conditions were near-ideal, characterised by a slightly cooler and drier weather that kept the vines in a state of perfect balance and health, poised for optimal fruit ripening.

COLOUR

A deep, inky purple colour, transitioning to a brick red hue at the rim.

NOSE

A complex tapestry of enticing aromas with threads of aniseed, olives, blackberries, and plums intricately woven together. The influence of oak maturation is subtle, introducing layers of vanilla bean, tobacco, and a delicate touch of mocha and spice.

PALATE

The wine exudes the vibrant essence of juicy blueberry, raspberry and plum fruits, along with hints of crushed violet petals that traverse gracefully across the mid-palate. Adding to the layers of complexity is a French oak influence - used for the first time with this vintage release. This provides mouth-filling texture and an elegant extension to the palate's length. The wine culminates in a sumptuous finish, achieving a state of perfect balance and harmony.

OAK MATURATION

The wine was matured in a selection of premium fine-grained French oak, involving a mix of new and older barrels. This was a deliberate choice to ensure the wine was harmoniously balanced. After 12 months, a careful barrel selection assessment was undertaken to identify parcels deemed as 'exceptional' and these were blended and returned to barrel for a further 12 months' maturation.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar for a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.10g/litre
PH	3.50	Residual Sugar	0.60g/litre

