



The Colonial Estate Exile Barossa Valley Shiraz 2010

DOUBLE GOLD MEDAL WINNER AT ONE OF THE WORLD'S LARGEST WINE COMPETITIONS! SAVE OVER \$2000 A DOZEN.
DONT PAY: \$220.00

**DESCRIPTION**

DOUBLE GOLD MEDAL WINNER AT ONE OF THE WORLDS LARGEST WINE COMPETITIONS THE SAN FRANCISCO INTERNATIONAL WINE COMPETITION!!!

The San Francisco International Wine Competition, the largest, most influential wine competition in America, is judged by a prestigious panel of nationally recognized wine experts. Judging is based on blind, consensual procedure, ensuring competitive integrity as it remains the nations most respected wine competition. 4556 Wines were entered into this years competition from 1300 wineries across 29 different countries.

THE 2010 VINTAGE IN THE BAROSSA WAS RATED A NEAR PERFECT 9/10 BY JAMES HALLIDAY.

PREVIOUS VINTAGE WON WORLD'S BEST SHIRAZ IN VIENNA & GOLD AT SYRAH DU MONDE FRANCE 2012!

1 Total number of bottles

BUY NOW

FULL RETAIL \$220. OUR PRICE \$29.99. SAVE OVER \$2000 A DOZEN.

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COLONIAL ESTATE HAS HAD HUGE REVIEWS THE WORLD OVER INCLUDING RATINGS OF UP TO 96 POINTS BY ROBERT PARKER JR.

CELLAR FOR A DECADE OR MORE.

SOURCED FROM OLD VINES IN THE MARANANGA SUB REGION OF THE BAROSSA.

AGED IN THE FINEST OF FRENCH OAK FOR 24 MONTHS.

Bold black and purple colour, almost impenetrable yet pure at the same time. An explosion of perfumed scents with sweet black fruits, graphite, cherries, acacia flowers, licorice, blackcurrants, smoke, truffle and spice box. Velvety textured and elegant on the palate, this wine offers serious depth and concentration, if ever there was a six dimensional wine then this is it! Blackberries, cherries, black currant, graphite, acacia flowers, liquorice, damp earth, smoke, truffles and beautifully interwoven tannins and French oak. In describing this wine I fear words may not quite be enough and this ever evolving palate is so complex its actually near impossible to truly describe everything that is going on although it still has a sense of simplicity some how.

Winemaking Details: The bulk of the fruit was sourced from an old vineyard in Marananga, which is dry grown although a small amount of fruit comes from Eden Valley. The vines that make up Exile are pruned severely and receive two runs of green harvesting finally producing just one tonne to the acre. Exile grapes are all hand picked and the grapes are selected in individual batches by winemaker and vigneron. The grapes are transported to the winery and the wine is fermented in old concrete fermenters after extreme cold maceration. The wines have their malolactic in new French oak, and are then aged for 24 months before final barrel selection, blending and bottled with minimal filtration.

Cellaring Potential: Should evolve beautifully in bottle over the next two decades.

BOTTLE TOPS: FOIL OVER CORK

ALCOHOL CONTENT: 15.0%

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