



## STIFLER'S MOM SHIRAZ

Colour: Red

Grape Variety: 100% Shiraz

Vintage: 2017

Appellation: Alma Mons (Fruska gora)

### VINEYARDS

Area under vines: 64 ha.

Plantation density: 4,000 vines/ha.

Average age of the vines in 2018: 16 years-old

Soil types: Alluvial with several layers of clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 14th September 2017

### VINIFICATION TECHNIQUES

Vats used: 100 % wood (5000 l thermo-regulated tanks)

Initial fermentation: 18 days according to the tasting

Malolactic fermentation in the barrels: Co-inoculation with yeast and MLB / Fermentation temperature 25-27 °C. Daily tasting

Barrel maturing: 100 % French oak barrels 225 l, Medium toast

Duration: 18 months

Composition of the wine: 15.55% alc. / 3.59 pH

Output: 7,000 bottles

**Wine Advocate Rating 90:** Reviewed by Mark Squires

"The Stifler's Mom Shiraz was aged for 18 months in new French barriques and comes in at 15.55% alcohol. The name references a single plot of vines planted in 2005. This amusingly named wine is pretty big this year, showing an alcohol spike of 1.2 points compared to the last vintage I saw. Despite that, this seems less jammy and more focused, with more emphasis on structure. The new oak has a predictable effect, but there's also a lot of concentration here to match it, so that won't be a big problem in the long run. The real questions here will be whether it holds its balance in terms of alcohol and whether it comes into better balance in terms of power and oak. It's hard and closed on the finish, not nearly as easy to read as last year's vintage. This has some promise, but it could use two or three years of cellaring to see exactly what that means. Let's start here as a compromise. There were 7,000 bottles produced."