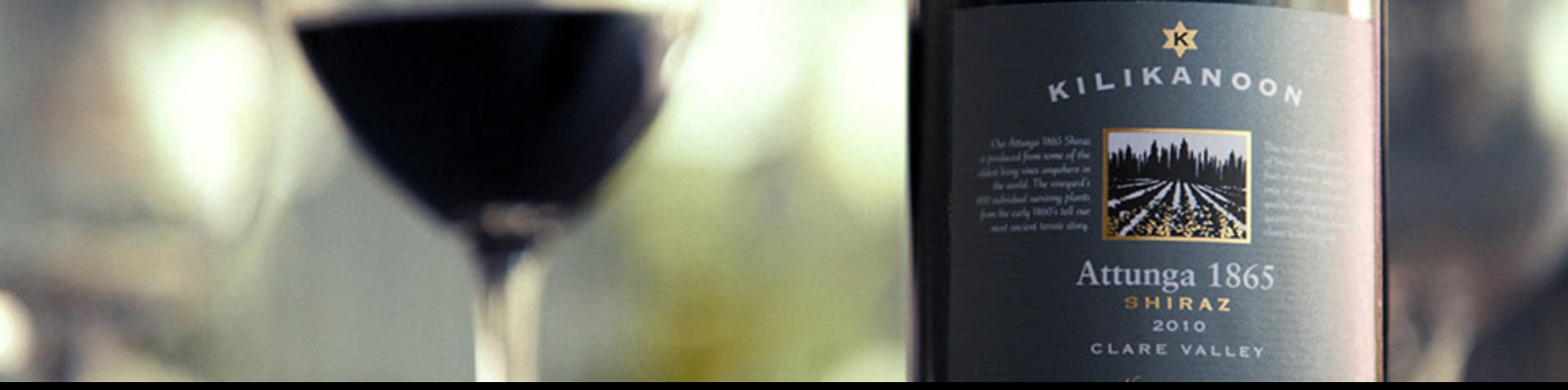


Kilikanoon

The Kilikanoon Oracle Shiraz is a celebrated flagship wine from Kilikanoon, embodying the essence of Clare Valley's terroir with power and elegance.

KILIKANOON



Oracle Shiraz 2016

Clare Valley, Australia

Region and Vineyards

The **Oracle Shiraz** is crafted from high-elevation estate vineyards in **Mt. Surmon and Trillians Hill**, with additional select parcels sourced from **Mort's Vineyard** in the heart of the Kilikanoon estate. Located on Ngadjuri land, the Clare Valley vineyards benefit from cool growing conditions, particularly during the 2018 vintage. The season was characterized by moderate temperatures that slowed the ripening process, allowing grapes to develop deeply concentrated flavors and complex aromas over a prolonged period.

The soils and high elevation of these sites contribute to the wine's structure and depth, while the extended hang time of the grapes on the vine preserves natural acidity. This distinctive microclimate, combined with the Clare Valley's renowned terroir, is key to the Oracle Shiraz's balance of intensity and elegance.

Winemaking

The **Kilikanoon Oracle Shiraz** is made from low-yielding Shiraz vines, with each parcel vinified separately to preserve the unique qualities of each vineyard site. Traditional winemaking techniques were used, with fermentation designed to optimize flavor extraction. The wine was then aged for **14 months in a carefully selected mix of new and seasoned French oak hogsheads**, enhancing the Shiraz's structure and adding subtle spice and texture without overpowering the fruit.

The winemaking approach highlights the purity of the fruit and the natural balance achieved during the cool 2018 season. The use of French oak complements the dark berry and savory character of the wine, enhancing complexity and depth without masking the intrinsic qualities of the Shiraz.

Alcohol :14,50 %

Composition: 100% Syrah

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Oracle Shiraz 2016

Tasting Notes

- **Color**: Deep ruby with youthful crimson highlights.
- **Aroma**: Subtle, savory dark berry aromas interwoven with soft spice notes from oak.
- **Palate**: Bold and bright, with rich dark berries and red fruits upfront, followed by savory charcuterie and hints of dark chocolate. Fine, powdery tannins provide structure, while balanced acidity extends the fruit into a lingering, velvety finish.

Did You Know?

Named after the Oracle—a symbol of wisdom—the **Oracle Shiraz** is a testament to the Clare Valley's unique terroir. Each vintage is crafted to reflect the power, elegance, and complexity of the region, with the 2018 vintage showing particularly balanced acidity due to cooler growing conditions.

Wine Pairing Ideas

- **Beef Wellington**: Complements the wine's structure and savory notes.
- **Lamb shank with rosemary and thyme**: Enhances the depth of dark berry and herbaceous flavors.
- **Grilled venison with a cherry reduction**: Matches the fruit intensity and velvety tannins.
- **Aged cheddar or Gouda**: Pairs well with the wine's dark fruit and complex finish.