



WAKEFIELD

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 2019

REGION

Clare Valley

VINTAGE CONDITIONS

The 2019 vintage was marked by warm to hot, dry conditions, leading to one of the earliest and driest seasons in recent years. Fast ripening produced red wines of great density, richness, and weight. Shiraz thrived, developing intense dark fruit characters, firm tannins, and impressive depth. The naturally high tannin levels have delivered wines with strong structure and outstanding cellaring potential. Overall, 2019 is set to be remembered for bold, powerful wines of exceptional longevity.

COLOUR

A deep, rich crimson-black colour, with a dark plum core transitioning to a vibrant red hue at the rim.

NOSE

A complex tapestry of lifted aromas with notes of lilac, violet, pepper, blackberry and fresh mulberry woven throughout. Subtle hints of tobacco leaf, cedar wood, and creamy vanilla from oak maturation add further depth, along with a delicate smoky bacon nuance.

PALATE

The wine exudes vibrant fruit freshness, with rich flavours of dark berries flowing gracefully across a beautifully round and shapely palate. Premium French oak adds layers of complexity, enhancing the mouth-filling texture and providing an elegant extension to the palate's length. Despite its generous presence, the wine maintains remarkable elegance and energy, culminating in a long, harmonious finish. Youthful and vibrant at release, it promises excellent cellaring potential.

OAK MATURATION

The wine was matured exclusively in a selection of premium fine-grained French oak, with approximately 50% new barrels. This deliberate choice was made to complement, protect, and enhance the fruit while building palate complexity and back-palate presence. Maturation occurred under temperature-controlled conditions for a period of 18 to 24 months, ensuring the development of rich, harmonious structure and depth.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	14.5%	Acid	5.70g/litre
PH	3.50	Residual Sugar	0.60g/litre

