

the {SUM}

2016 SHIRAZ

{ Variety 100% Shiraz } + { Region Great Southern, Western Australia }

the { SEASON NOTES }

2016 was one of the most varied vintages in years for the Southern Regions in WA. An early budburst followed by a relatively hot dry Spring and mild Summer saw early flowering and fruit set, every indication was for one of the earliest and quickest vintages on record. However heavy rain mid-January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low. Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

the { WINEMAKING }

Pre-fermentation cold soaking followed by a clean, warm (25-30 degrees C) ferment. Twice daily pump-overs, using specialised gentle tannin extraction method, also two rack-returns during ferment. Yeast strains used were RC212 and FX10, with time of skins totalling 15 days to retain maximum fruit intensity and soft tannins. Aged in two, three and four year old French barriques.

the { TASTING NOTE }

The Great Southern region produces outstanding examples of Cool Climate Shiraz and this wine is no exception. Deep maroon with purple hues gives a suggestion of what's to come. The wine displays aromas of ripe blueberries with some savoury complexity adding spice and freshly ground pepper notes. These flavours continue onto the medium to full bodied palate and are supported by fine grained, earthy tannins and interwoven oak. Drink now or cellar with confidence for 6-8 years.

the { ALCOHOL }

13.7 %

the { PH }

3.59

the { T/A }

5.9 g/L

the { RESIDUAL SUGAR }

<2 g/L

