

# the {SUM}

## 2017 SHIRAZ

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

### the { SEASON NOTES }

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods thereafter meant everyone had to be on high alert for fungal diseases and picking was sometime dictated by incoming rain events. Crop levels were up after perfect flowering conditions, requiring some fruit thinning and leaf plucking to maintain intense flavour and high quality fruit. Like 2016 Riesling and Chardonnay were outstanding and the Frankland River reds generous and juicy. Overall, for vineyards that maintained vigilant attention it was a very rewarding vintage.

### the { WINEMAKING }

Pre-fermentation cold soaking followed by a clean, warm (25-30 Degrees C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method, also 2 x rack-returns during ferment. Yeast strains used were RC212 and FX10. Total time on skins was 15 days to retain maximum fruit intensity and soft tannins. Aged in 2, 3 and 4yr old French barriques..

### the { TASTING NOTE }

This is a great example of Shiraz from the cooler regions of Western Australia. Deep maroon with purple hues gives a suggestion of what's to come. The long growing season ensured that full flavour ripeness was achieved across the region. The wine displays aromas of ripe Satsuma plums with some savoury complexity adding nutmeg spices and freshly ground pepper notes. These flavours continue onto the medium to full bodied palate and are supported by fine grained, plush tannins and interwoven oak. Drink now with its vibrant fruit forward character or cellar with confidence for 6-8 years.

### the { ALCOHOL }

14.6 %

### the { PH }

3.56

### the { T/A }

5.9 g/L

### the { RESIDUAL SUGAR }

<2 g/L

