

# the { SUM }

## 2018 SHIRAZ

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

### the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this 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 }

14.3 %

the { PH }

3.56

the { T/A }

5.9 g/L

the { RESIDUAL SUGAR }

<2 g/L

