

The Alternates

2019 COONAWARRA WASTE NOT, WANT NOT SHIRAZ

A continuation of our holistic wine ferments, the 2019 Waste Not, Want Not received an addition of 1% weight leaves from the same vines the grapes were harvested. The intention is to raise red fruits, flavour density, texture, and anecdotally, decrease green flavours.

Harvest Date

Handpicked 28 March 2019

Source

Riddoch Run, Block 11 Shiraz, Row 9

Tonnage

796kg

Quantity

42 dozen

Baume

14.5be

Alcohol

14.0 per cent

Method

Destemmed a small portion of machine harvested fruit to a small batch fermenter, where we added 8kg of leaves plucked from the same row.

Wild ferment between 20–24°C, with hand plunging 2–4 times a day as required.

Wine was basket pressed after 16 days total on skins to a small tank overnight and then racked off less into a 500L puncheon to finish primary fermentation and malolactic fermentation. Final racking was performed post-malo into two four-year-old barriques for six months maturation.

Minimal sulphur and filtration before bottling.

Release

24 August 2020

Winemakers

Shannon Sutherland
Lewis White



R Y M I L L
COONAWARRA