

purple patch gsm

ferguson valley western australia

colour

Crimson.

nose

Vibrant and fresh, blueberry laced with violet and spice

palate

Juicy and round, medium bodied bright berry fruits, delicious blackberry and plum intermingled with fine lengthy tannin.

winemaking

The 2019 Purple Patch was crushed cool for fermentation to static fermenters for eight days, peak temperature 28 degrees Celsius. Drained and pressed to French oak for maturation.

food pairing

Delicious with Osso Bucco.

vintage notes

The season for the Geographe wine region was cool and dry. The five months until the end of January had yielded little rain, about 70mm less than the same period last year. The January 2019 average temperature of 21.3 was two degrees Celsius lower than the 23.3 of 2016. Ideal weather for stunning white wines. The cooler weather also disrupted flowering and fruit set resulting in much smaller bunch sizes and high incidence of hen and chicken, especially in Chardonnay.

quick notes

vintage

winemakers Kim Horton

grape variety Grenache 56.04% Shiraz 28.40% Mourvedre 15.56%

growing area Ferguson Valley

alc %/vol 15.2 % v/v

titratable acidity 5.5 g/l

ph 3.63

> cellar potential up to 5 years

oak

All French, 11% new, 12% one year old, balance mature oak

maturation 10 months

Every cloud has a silver lining.



ironcloudwines.com.au