



TSR

Shiraz 2017

Frankland River Western Australia

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COLOUR

Deep red with brick hue.

NOSE

Lifted bouquet of Christmas cake and stewed plums.

PALATE

Flavours of chocolate and liquorice with hints of plum and sweet spice. Fine tannins fill the palate to give a long savoury finish.

WINEMAKING

The 2017 Shiraz was machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins. The wine was then transferred in barrel for malolactic fermentation allowing a soft integration of the grape and Oak tannins.

FOOD PAIRING

Slow cooked lamb with seasonal greens.

VINTAGE NOTES

Vintage 2017 saw a dry Winter and mild Spring, followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.

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QUICK NOTES

VINTAGE 2017

WINEMAKERS *Michael Ng*

GRAPE VARIETY *Shiraz*

BOTTLED *June 2018*

GROWING AREA *Frankland River,
Western Australia*

ALC %/VOL *15.5% v/v*

TITRATABLE ACIDITY *5.84 g/l*

PH *3.66*

CELLAR POTENTIAL *3 years*

OAK *French*

MATURATION *16 months*

