



TSR

Shiraz 2018

Frankland River Western Australia

COLOUR

Dark ruby red.

NOSE

Lifted floral notes with red berry, cherry and spice.

PALATE

Flavours of red cherry fill the mouth along with mulberries, sweet oak and lingering spice.

WINEMAKING

The grapes were 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. The wine was fined with egg whites then bottled after barrel maturation.

FOOD PAIRING

Slow cooked lamb with seasonal greens.

VINTAGE NOTES

A superb vintage with perfect growing conditions throughout Spring. This ensured the development of healthy canopies, setting the vineyard up beautifully for the rest of the season. Mild, temperate conditions continued allowing the fruit to ripen perfectly, displaying pristine fruit quality with an abundance of flavour intensity, natural acid and sugar balance.

QUICK NOTES

VINTAGE 2018

WINEMAKERS *Elysia Harrison*

GRAPE VARIETY *Shiraz*

BOTTLED *February 2018*

GROWING AREA *Frankland River,*

Western Australia

ALC %/VOL *14.5% v/v*

TITRATABLE ACIDITY *6.43 g/l*

PH *3.63*

CELLAR POTENTIAL *3 years*

OAK *French*

MATURATION *16 months*

