

FIFTH GENERATION

Shiraz 2021

Frankland River Western Australia

COLOUR

Vibrant plum with a ruby hue.

NOSE

Lifted white pepper, violets, and ripe plum.

PALATE

Luscious red fruits and sweet spice fill the palate, with fine structural tannins and a fresh raspberry acidity providing great length of flavour.

WINEMAKING

Combination of premium fruit parcels from the estate and other northern Frankland sites fermented separately. Destemmed whilst retaining as much whole berry as possible. Cold soaked, plunged and pumped over through the peak of fermentation. Pressed to barrique and hogshead for 9 months maturation before barrel selection, fining and bottling early February.

FOOD PAIRING

Moroccan spiced lamb shank with chickpea casserole

VINTAGE NOTES

The growing season commenced with a relatively dry start to winter. An increase in spring rain saw improved vigor across most sites after two very dry years. Ripening commenced with a mild to warm start to summer. The predicted pattern of La Nina had a significant impact resulting in two major rain events caused by low pressure systems from the north. Though the timing of rain provided challenges for picking decisions the vines responded well with overall healthy canopies, increased bunch weight and yield. The resulting wines show great concentration, elegance, and balance.

QUICK NOTES

VINTAGE 2021
WINEMAKERS Liam Carmody
GRAPE VARIETY 85% Shiraz, 15% Malbec
BOTTLED February 2022
GROWING AREA Frankland River,
Western Australia

ALC %/VOL 14.5% v/v
TITRATABLE ACIDITY 5.37 g/l
PH 3.68
CELLAR POTENTIAL 5-8 years
OAK French
MATURATION 9 months on oak

