

## The serious stuff:

A single site Shiraz from the remote Frankland River region of Western Australia.

The fruit was picked in the cool of night and fermented separately between 24-26 C for 14 days with extended skin contact to optimize flavours, colour and tannin profile. Individual batches were raised in barrel for an additional 15 months, and then classified and blended prior to bottling. The final rustic addition of 5% Tempranillo from the Ferguson Valley in Geographe lends the wine a savoury, blue fruited mid palate which beautifully counterpoints the bright, cool climate Shiraz flavours.

Harvest	April 2021
Maturation:	15 months in seasoned French oak
Bottled:	August 2022
Alcohol:	14.5% vol
pH:	3.66
TA:	5.48 g/L
RS:	0.38 g/L

## But, what does it taste like?

It's an orgy of bright red berries and yummy fruit. At first glance, one could mistake this puppy as cute, cuddly and toilet trained. No way – there is a beast within. It's rich, ripe and balanced - full of delicious Frankland River Shirazy goodness, and old world like savoury charm.

More Stevie Ray than Stevie Wonder.

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