

ALTUS/RISE

MARGARET RIVER

ASCENSION

SHIRAZ

MARGARET RIVER / 2020

TASTING NOTES

Deep ruby red with a purple hue, with a nose of plums, mulberries, vanillin spice, savoury oak. The palate is one of luscious red berries, fine morish tannins and a fresh raspberry acidity.

WINEMAKING

The fruit was destemmed to static fermenters, the whole berries partially undergoing some carbonic maceration during fermentation. The wines were pumped over twice daily for the tanks. Part of the wine was fermented to dryness on skins and pressed after 10 days to help keep fruit vibrancy. The wine completed MLF in barrel and matured for 9 months in 28% new French barriques.

FOOD PAIRING

Slow cooked Osso Bucco with celeriac mash.

VINTAGE REPORT

The 2020 season benefited greatly from soaking rains in December across the Margaret River Region. This produced excellent growth and canopies across all varieties. Coupled with excellent flowering and fruit set in October/November, has ensured fantastic yields across the regions. The cool January/ February summer period experienced in Western Australia without high 40-degree days, has enabled a steady ripening period without heat spikes. This weather has produced an outstanding white vintage with good yields, slowly ripened fruit with retained natural acidity. The vintage will show very flavoursome, focused and highly aromatic wines with great natural acidity giving longevity and class. The 2020 vintage will be another great vintage for Margaret River.

REGION

Margaret River

BLEND

100% Shiraz

ACIDITY

6.9 g/L

ALCOHOL / VOLUME

14.5%

pH

3.51

WINEMAKER

Chris Credaro

CELLAR POTENTIAL

8 - 10 years

