



ARAVINA
ESTATE

Margaret River

2017 Margaret River Shiraz

Tasting notes

Appellation: Margaret River

Variety: Shiraz

Closure: Screwcap

Winemaking Notes: A challenging year for the later ripening varieties in Margaret River with cool weather and constant drizzle ensuring we kept a close eye on the vineyard to manage disease pressure. The parcel's for the 2017 Estate Shiraz were low yielding and harvested in early April, the latest since 2006. As a result the grapes were ripe and carrying moderate sugars with plush tannins. Each parcel was open fermented and both contained 12% of whole bunch clusters to provide bright aromatics and fine tight tannins. Basket pressed and rolled straight to 2nd fill oak for a 15 month maturation. Minimal finings and filtration was required to complete this wine.

Cellaring: 8 – 12 years

Appearance: Dark purple with garnet hues.

Nose: Lifted anise and dusty plums, with hints of middle eastern spice and bitter chocolate.

Palate: Supple entry, juicy but taught tannins and a plump fleshy carry through the back palate.

Alcohol (%v/v): 14.1

pH: 3.59

T.A (g/L): 5.7