



SHIRAZ MARGARET RIVER | 2020

COLOUR

Dark deep ruby red

NOSE

Dense, dark fruits - plum & forest fruits, with lifted black pepper & anise spice.

PALATE

Good fruit concentration, balance and elegance. Juicy fresh acidity and gentle tannin profile . The palate finishes clean and fresh, with persistent length.

WINEMAKING

The fruit was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After 10 months maturation the wine was blended and then bottled.

FOOD PAIRING

Perfect with Venison Bourguignon

VINTAGE NOTES

The 2020 vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. The fruit for this parcel was picked at the ideal flavour and tannin profile. As a result, the wine is rich and flavoursome with excellent varietal and regional characters and added complexity from barrel maturation.

QUICK NOTES

VINTAGE/ 2020
WINEMAKER / Rory Parks
GRAPE VARIETY / 100% Shiraz
BOTTLED / November 2021
GROWING AREA / Margaret River
Western Australia
ALC%/VOL / 14.5 % v/v
TITRATABLE ACIDITY /6.0 g/l
PH 3.55
CELLAR POTENTIAL / 3-5 years
OAK / French
MATURATION / 15 months



