



S I N G L E V I N E Y A R D

S U I T S

peos 'suits' presents our 'best hand'. they are our pinnacle single site wines, only made in the best of years, by the skilful blending of the best barrels of wine made from premium handpicked fruit.

2018 / MANJIMUP

BLEND

Shiraz and Cabernet Sauvignon

COLOUR

Deep purple with red reflections

AROMATICS

Chocolate box, musk, cherry liquor, mulberry and coffee

PALATE

Complex and juicy palate of black-forest, creamy vanilla and toffee

OAK MATURATION

15 months in 100% French oak from Burgundy and Bordeaux regions.

AGEING POTENTIAL

5-7 years.

WINEMAKING

The grapes were machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins. The wine was then transferred in barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. Two of the highest quality barrels were selected and the wine is unfined.

WINEMAKING DATA

Geographical Indication / Manjimup

Bottled Date / August 2019

pH / 3.64

Titrateable Acidity / 6.44 g/L

Alcohol / 14.5 %

