



SINGLE VINEYARD

## FOUR ACES

2018 / SHIRAZ

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### BLEND

100% Shiraz

### COLOUR

Dark red.

### AROMATICS

Notes of mulberry, bramble, raspberry, cigar box and potpourri.

### PALATE

Intense flavours of rose, creamy chocolate, tiramisu, cherry liquor,

### OAK MATURATION

14 months in New French oak.

### AGEING POTENTIAL

8 - 10 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. The Shiraz barrels were all tasted and the best were selected to create the Four Aces Shiraz.

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### WINEMAKING DATA

Geographical Indication / Manjimup, WA

Harvest Date / April 2018

pH / 3.64

Titrateable Acidity / 6.45 g/L

Alcohol / 14.90%