



SINGLE VINEYARD

FOUR ACES

2019 / SHIRAZ



BLEND

100% Shiraz

COLOUR

Vivid crimson colour.

AROMATICS

Pure fruit aromatics, dark plum plums, dense blackberry

PALATE

Intense lifted peppery notes all flowing through to an unctuous palate, rich and ripe and supported by fine lingering tannin.

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.

WINEMAKING DATA

Geographical Indication / Manjimup, WA

Harvest Date / April 2019

pH / 3.54

Titrateable Acidity / 5.8 g/L

Alcohol / 14.00%