

MASTERS OF FLAVOUR



2019 BIN 186 SHIRAZ

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

The Bin 186 Shiraz is a full flavoured, stylish red, true to the Morris style and produced with robust Rutherglen fruit. This, in conjunction with the use of American and French oak has added a depth and complexity to the wine.

REGION

Rutherglen

VINTAGE CONDITIONS

The 2019 vintage was preceded by drier than average growing seasons, particularly the spring months of September and October. Sufficient rain was received through the summer months to maintain a healthy canopy. Temperatures were average over the growing season, even though there were a couple of periods of hot spells. These conditions combined to produce fruit with a smaller berry size and excellent varietal fruit characters.

WINEMAKING & MATURATION

The grapes were harvested at approximately 14.0 Baume and crushed into open fermenters. The ferments were pumped over regularly to extract flavour and tannins from the grapes. After six to eight days on skins, the grapes were pressed, and the free run juice was combined with the pressings.

The wine was matured for eighteen months in predominantly American hogsheads, before blending and bottling.

COLOUR

Medium to full depth with crimson hues.

NOSE/ AROMA

Fresh, spice and berry fruits aromas with subtle vanillin oak influence.

PALATE

Full-bodied, with rounded soft plum flavours, an integrated tannin structure and a long flavourful finish.

ANALYSIS

Alc/Vol 14.3% T.A 7.1 g/L pH 3.35

PEAK DRINKING

Currently drinking well, and will reward careful cellaring to 2022.

ENJOY

Ideal to pair with slow cooked beef brisket, roast lamb or wood-fired pizza.