

NANNUP ESTATE

FIRETOWER

SHIRAZ MALBEC
TEMPRANILLO

2020

TASTING NOTES.

Fragrant violets and mulberry with subtle Eastern spices. Plump and textured, finishing with firm but resolved tannin profile.

WINEMAKING

Grapes were picked at optimal ripeness, crushed into stainless steel fermenters for alcoholic fermentation, both wild and inoculated. Time on skins varied between 8-18 days. The wine was matured with French Oak for 12 months. It was fined and filtered before bottling.

FOOD PAIRING

Homemade spaghetti bolognaises.

VINTAGE NOTES

The lead up to vintage 2020 saw above average winter rainfall and above average temperatures leading into Spring lead to good conditions for budburst and flowering. Balanced canopies developed with the consistent temperatures throughout the last month of 2019. These ideal weather conditions, along with low bunch numbers and an early season allowed all varieties to reach optimum sugar levels, balanced flavour profiles and perfect tannin ripeness. An outstanding vintage for Chardonnay and Sav Blanc, while the reds are displaying wonderful balance of intense varietal flavour and approachable tannins

QUICK NOTES

VINTAGE 2020

WINEMAKER Ryan Aggiss

GRAPE VARIETY

Shiraz, Malbec, Tempranillo

BOTTLED November 2020

GROWING AREA Nannup

ALCOHOL 14.0% v/v

TITRITABLE ACIDITY 5.7 g/l

PH 3.61

CELLAR POTENTIAL 3- 5 years

OAK Seasoned French

MATURATION 8 months xx

