



MARGARET RIVER • WA



WILLSDOMAIN.COM.AU

# MYSTIC SPRING



## SHIRAZ

MARGARET RIVER | 2022

**COLOUR** Vibrant brick red with an intense purple hue

**NOSE** Lifted plums and spicy cherry flavours

**PALATE** Soft and fleshy in the mid-palate with soft chewy lingering tannins, which are slightly chalky

**WINEMAKING** Our Shiraz was picked in the cool of the morning, gently destemmed and inoculated with a cultured yeast strain and fermented at 24°-28°C. At dryness, the wine was pressed off the skins and matured in French oak for nine months before being bottled in February 2023.

**FOOD PAIRING** Velvety tomato-infused orzo, enriched with luscious artichokes and creamy ricotta

**VINTAGE NOTES** We experienced a cool spring with significant rains during October, which delayed vine development resulting in a slightly later harvest than normal. Summer was dry and warm with warm nights. Conditions for flowering were ideal and remained ideal right through till veraison. Disease pressure was low, and there was plenty of Marri tree flowering to minimize bird damage. 2022 has been an outstanding vintage.

### QUICK NOTES:

VINTAGE: 2022

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100% Shiraz

BOTTLED: February 2023

GROWING AREA: Margaret River, WA

ALC %/VOL: 14.1 % v/v

TITRATABLE ACIDITY: 6.76 g/l

PH: 3.51

CELLAR POTENTIAL:  
Optimum 2024/ Best before 2030

OAK: French

MATURATION: 9 months

