



THE COVETED

SHIRAZ

MARGARET RIVER • WA

COLOUR

Vibrant deep brick red with purple hues

NOSE

Plush blackberry and mulberries with subtle background cedary oak

PALATE

Densely concentrated palate with generous mulberry fruits and a complex soft acidity and chalky tannin finish which lingers and lingers.

WINEMAKING

Our Estate grown Block Six Shiraz was picked in the cool of the morning, gently destemmed and inoculated with a cultured yeast strain, and fermented at 24-28°C. Once fermentation was complete, the wine was pressed and matured on French oak.

FOOD PAIRING

Roast lamb shoulder or barbeque sirloin and chat potatoes

VINTAGE NOTES

The 2020 vintage was one of the earliest harvests in Margaret River due to the warm dry winter of 2019 and the low yields, due in part to the windy conditions during the fruit set. As a consequence, wines tended to be higher in alcohol with greater generosity texture and complexity. The growing season was disease free without any major rainfall events during the ripening period allowing the fruit to ripen evenly during a warm to hot spring and summer.

QUICK NOTES

VINTAGE 2020

WINEMAKERS Richard Rowe

GRAPE VARIETY 100% Shiraz

BOTTLED February 2022

GROWING AREA Margaret River WA

ALC %/VOL 14.1% v/v

TITRATABLE ACIDITY 7.43 g/l

PH 3.41

CELLAR POTENTIAL Optimum 2026.

Best before 2035

MATURATION 10 months

