



THE Protocol

'LEARN THE RULES LIKE A PRO, SO YOU CAN BREAK THEM LIKE AN ARTIST.'
PABLO PICASSO

BYRONANDHAROLD.COM.AU



SHIRAZ

MARGARET RIVER

2018

COLOUR

Deep Crimson with purple hues

NOSE

Warm & inviting, this wine shows black fruits, mocha oak, cocoa powder and cinnamon & cardamom spice on the nose.

PALATE

A rich and generous wine full of dark fruits - blackcurrant, sapote and plum, with licorice and nutmeg spice. Powdery tannins frame the rich fruit and drives the wine through to a full, long finish.

WINEMAKING

The fruit was harvested in the cool, early hours of the morning, then destemmed & crushed into static fermenters where it was inoculated with yeast selected for varietal expression. Towards the end of fermentation some wine was drained to barrel to complete fermentation in the new oak barrels, the remaining wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was blended then bottled after 20 months of barrel maturation.

FOOD PAIRING

Dukka crusted lamb rack with roast beetroot

VINTAGE NOTES

The

The 2018 vintage will go down as a classic, great all round year. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE

2018

WINEMAKERS

Kate Morgan

GRAPE VARIETY

Shiraz

GROWING AREA

Margaret River

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

6.2 g/l

PH

3.54

CELLAR POTENTIAL

6-8 years

OAK

French oak

MATURATION

20 months