



FELIX EXITUS

SHIRAZ

WESTERN AUSTRALIA



COLOUR

Garnet red with a red hue.

NOSE

Enticing aromas dark berry fruits, pepper and sweet spice.

PALATE

A generous wine full of rich, ripe of bramble fruits, dark plum, peppery spice and savoury nuances. The palate is supported by well-integrated tannins providing structure and a long, fine finish.

WINEMAKING

The 2019 Shiraz was machine harvested then destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. Maceration was not extended due to the same reason. The wine was then pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and Oak tannins. The wine was blended and bottled after 12 months maturation.

FOOD PAIRING

Perfect with grilled steak served with roasted potatoes and a green salad

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES

VINTAGE
2019

WINEMAKERS
Kate Morgan

GRAPE VARIETY
100% Shiraz

BOTTLED
August 2020

GROWING AREA
Western Australia

ALC %/VOL
14.5 % v/v

TITRATABLE
ACIDITY
6.0 g/l

PH
3.55

CELLAR
POTENTIAL
4-6 years

OAK
French

MATURATION
12 months

'Success is a journey, not a destination.
The doing is often more important
than the outcome'.
ARTHUR ASHE