

RAGS TO RICHES

SHIRAZ

WESTERN AUSTRALIA 2018

COLOUR

Deep garnet red in colour

AROMATICS

Dense, dark fruits - plum and forest fruits, with lifted white pepper and anise spice

PALATE

Good fruit concentration dominated by a brambled fruit core and peppery spice, with sublime elegance. Juicy fresh acidity and gentle tannin profile. The palate finishes clean and fresh, with good length.

WINEMAKING

The fruit, was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After ten months maturation the wine was blended and then bottled.

FOOD PAIRING

Perfect paired with a warm lamb salad

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all round year. Flowering and fruit set were also exceptional giving solid yields across Western Australia. 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.

WINEMAKING DATA

GEOGRAPHICAL INDICATION | Margaret River

CELLAR POTENTIAL | 5-7 years

OAK/MATURATION | French oak – 10 months

ALC% VOL | 14.5.0% TA | 5.1 PH | 3.66

