



# GREAT SOUTHERN



BYRON SHAROLD



### COLOUR

Brilliant deep purple core with a lighter violet hue.

#### NOSE

Aromas of dark berries, savoury spice and cedary oak undertones.

### PALATE

Brambly fruit flavours, spice and soft acidity crate a balanced and generous wine with a long clean finish.

### WINEMAKING

The fruit was selective harvested and pumped to the fermenter with many whole berries intact. The cool temperature of the fruit allowed a slow start to fermentation, once inoculated, the ferments were pumped over and plunged 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 barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the desired amount of barrel maturation, the wine was fined then bottled

#### FOOD PAIRING

Slow cooker beef brisket with BBQ sauce.

## VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. This site close to the Rocky Gully township achieved optimum ripeness.

# QUICK NOTES

VINTAGE *2021* 

WINEMAKERS Rory Parks

GRAPE VARIETY *Shiraz* 

GROWING AREA Great Southern

ALC %/VOL 14.50 % v/v

TITIRATABLE ACIDITY 6.22 g/l

РН *3.39* 

CELLAR POTENTIAL 5- 8 years

OAK French

MATURATION 18 months

