



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

