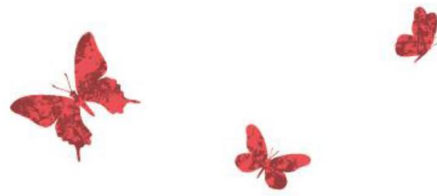




tandem



TANDEM SERIES SHIRAZ 2018 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 2018 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 twelve months maturation.

FOOD PAIRING/

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

QUICK NOTES/

VINTAGE

2018

WINEMAKERS

Kate Morgan

GRAPE VARIETY

100% Shiraz

BOTTLED

April 2019

GROWING AREA

Western Australia

ALC %/VOL

15.0 % v/v

TITRATABLE

ACIDITY

6.0 g/l

PH

3.55

CELLAR

POTENTIAL

4 - 6 years

OAK

French oak



BYRON & HAROLD
ESTATE

