



THE Partners

BYRONANDHAROLD.COM.AU

SHIRAZ

GREAT SOUTHERN
2016

COLOUR

Deep red with a purple hue

NOSE

Complex nose of dark berries, plum and subtle savoury oak spice.

PALATE

A medium bodied wine displaying elegant flavours of red fruits, a hint of savoury spice and subtle toasty oak. The palate is framed by fine tannins, leading red berry nuances to a soft, lingering finish.

WINEMAKING

The 2016 Shiraz was machine harvested then destemmed/crushed into eight tonne fermenters where it was cold soaked to extract and retain 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 transferred in barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after sixteen months maturation.

FOOD PAIRING

Perfect with robust, flavoursome foods like slow cooked lamb shanks.

VINTAGE NOTES

The 2016 growing season saw above average rainfall late in the winter, followed by another event in early spring increasing soil moisture. This combined with warmer than average October temperatures resulted in higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging cooler vintage resulting in leaner, elegant more complex, austere styles.

QUICK NOTES

VINTAGE

2016

WINEMAKERS

Luke Eckersley

GRAPE VARIETY

Shiraz

GROWING AREA

Great Southern

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

6.35 g/l

PH

3.46

CELLAR POTENTIAL

6 – 8 years

OAK

French oak

MATURATION

16 months



BYRON & HAROLD
ESTATE