



THE Partners

BYRONANDHAROLD.COM.AU

SHIRAZ

GREAT SOUTHERN
2019

COLOUR

Deep red with a purple hue

NOSE

Plum, mulberry, and pepper with exotic spices

PALATE

An elegant and balanced Shiraz. The fruit shows good concentration, sweet red fruits, and savoury spice. The oak adds layers of chocolate, mocha and spice with soft round tannins that linger with good persistence.

WINEMAKING

The fruit was machine harvested and sorted. As a result, the fermenter retained many whole berries. The cool temperature of the fruit allowed a slow start to fermentation, wild yeast started the fermentation before being overseeded. 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 gently pressed and transferred to barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of barrel maturation, the wine was fined then bottled.

FOOD PAIRING

Delicious with Wagyu and mushroom pie

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy Shiraz, and more elegant Cabernets.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Kate Morgan/ Rory Parks

GRAPE VARIETY

Shiraz

GROWING AREA

Great Southern

ALC %/VOL

14.8 % v/v

TITRATABLE ACIDITY

5.8 g/l

PH

3.5

CELLAR POTENTIAL

5-7 years

OAK

French oak

MATURATION

18 months

