





GREAT SOUTHERN 2021

COLOUR

Deep ruby red with violet hue

NOSE

Aromatics of plum, spice, cedar, and hints of violets

PALATE

The palate is rich with morello cherry, dark berries, and mocha oak supported by fine tannins leading to a long finish.

WINEMAKING

The fruit was machine harvested and gently crushed with rollers out. As a result, the fermenter retained many whole berries. The cool temperature of the fruit allowed a slow start to fermentation. 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 desired amount of barrel maturation had been achieved the wine was fined then bottled.

FOOD PAIRING

Wagyu beef and caramelised mushroom puff pastry pie

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 block of SA Clone from Frankland River performed extremely well achieving optimum ripeness which is reflected in the final style. This wine expresses its varietal and regional terroir.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Rory Parks

GRAPE VARIETY

Shiraz

GROWING AREA

Great Southern

ALC %/VOL

14.3 % v/v

TITIRATABLE ACIDITY

6.2g/l

PH

3.54

CELLAR POTENTIAL

Drink now or cellar for 5-8 years

OAK

French

MATURATION

15 months

