

LIGHTFOOT

2021

Myrtle Point Vineyard Shiraz

The Wine

Shiraz is a bit of a dark horse in Gippsland. The cool, coastal climate is written all over this aromatic wine – blueberry and black plum fruits, mellow tannins in a medium-weight style. A delicious expression of cool climate Shiraz.

Winemaking

Machine harvested, processed through “Roly” sorting roller table then destemmed only and transferred by gravity to open fermenter tanks and chilled.

Fermentation initiated with French derived wine yeast “Rhone” and “Syrah”

Active ferments hand plunged twice daily in conjunction with the aerating pump over technique.

Wines pressed following fourteen days fermentation and skin contact, free run and pressings are combined and malolactic fermentation inoculum added.

Wine is allowed to settle for seven days then transferred to French oak barrels being a mixture of barriques and hogs heads with approximately 15-20 % being new barrels. Preferred coopers are Siruge, Damy and Francois Freres. The wines then go to sleep over the winter period while settling and the controlled oxidation of the barrel maturation process does its thing.

Wines are assessed in mid Spring and treated with minimal SO2 additions.

The wine is racked and blended in December and prepared for bottling which happens in January.

Viticulture

It was as if the wine gods decided to look after us in 2021 after having made life so difficult for 2020 vintage. The three-year drought broke with some solid rain though winter. It was a surprisingly cool year given the heat of the previous summer, but it allowed us to manage an average sized crop closely and focus our attention on building maximum quality. Sporadic and useful rains meant little need for irrigation, and the compost we added under the vines kept the soil moisture in and some seaweed and fish emulsions had the vines humming! The usual mix of Cane and Spur pruning was employed, as well as springtime shoot thinning. Close canopy management, sustainable and organics based vine nutrition and disease prevention program all combined to make a happy and healthy crop of grapes, possibly our best ever!

Vineyard

Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.

Soil

The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic Terra Rosa over Limestone which is highly unusual in Gippsland.

Harvest Date	7-9/4/2021 (22.5 Brix, 12.5 Baume)
pH	3.54
T/A	7.0 g/L
Alcohol	13.0% Alc/Vol
Clone	Unknown clone sourced from “Limestone Ridge” Coonawarra.
Vegan	Vegan friendly

