

# LIGHTFOOT

## 2021 River Block Shiraz

### The Wine

The River Block sits on a limestone bluff above the Mitchell River. Planted in a seam of rich red soil layered over the limestone with a gentle easterly aspect.

A complex and elegant Shiraz, darker berry fruits with supple, mouth-filling tannins. A textured, fruit driven palate that is delicious to drink now, but will also reward cellaring for many years to come.

### Winemaking

The grapes for this wine were handpicked on the 9th of April 2021. The fruit was destemmed only (no crushing of the grapes) and added to a small open top fermenter. The grapes were subsequently hand plunged twice daily for the duration of fermentation. Further post-ferment maceration for a week helped to build some structure in the wine and add to tannin profile. The wine was then pressed, and sent to French oak barrels for malo-lactic fermentation and maturation. Barrels used were from the cooper Sirugue with approximately 30% new oak.

### Viticulture

The 2021 season was a welcome relief after the challenges of the previous year. In fact, it was the kind of year that you dream of as a viticulturalist! Good winter rains and mild spring conditions led to an even bud burst with very uniform shoots. An average sized crop set with amazing consistency throughout the vineyard and across all varieties. The regular, but not excessive rainfall kept the vines happy and the sunny but mild conditions had everything progressing along beautifully. Careful canopy management and shoot thinning was carried out in late spring, and then a couple of light trims throughout the remainder of the Summer. The relatively cool but sunny conditions remained all the way from Christmas until harvest, resulting in slow but even ripening of the bunches, whilst retaining a fine natural acidity.

### 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.

<b>Harvest Date</b>	9/4/2021
<b>Yield</b>	1.8 t/acre
<b>pH</b>	3.55
<b>T/A</b>	7.5 g/L
<b>Alcohol</b>	13.0% Alc/Vol
<b>Clone</b>	Unknown clone sourced from "Limestone Ridge" Coonawarra.
<b>Vegan</b>	Vegan friendly
<b>Production</b>	150 dozen

