

# AMELIA PARK

## [ WINES ]

### 2018 AMELIA PARK SHIRAZ

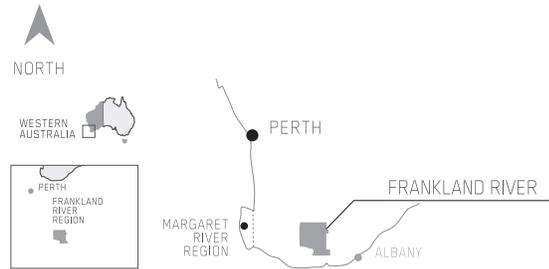


#### *Varieties*

Shiraz

#### *Region*

Frankland River



#### *Vineyards*

We source a single vineyard in the Frankland River Region for this wine. This region is perfectly suited to producing many red and white varieties due to its continental climate combined with low vigour and moderate ripening conditions. We have chosen this particular vineyard for its ability to produce typical Frankland River Shiraz, which as a result of being a cool climate, is intense in colour with ripe flavours yet is elegant in style and structure.

#### *Season*

The 2018 vintage will go down as another outstanding one in Frankland River. Leading into vintage we had favourable conditions for flowering and fruit set, followed by ample rainfall to ensure vine canopies and fruit balance where at their best. Vintage conditions were perfect for ripening and resulted in a return to a harvest that commenced in mid-February and concluded in mid-April. Mild weather and little disease pressure has resulted in wines that have beautiful flavours and great natural acidity.

#### *Harvest Date*

March/April 2018

#### *Winemaking*

The grapes were harvested during the cool of the night to ensure quality was maintained. A cool fermentation took place in static fermenters and gentle extraction of colour and flavour was achieved over a two week period. After primary ferment the wine was gently pressed off skins to a mix of new and older larger format French oak barrels. After 12 months maturation in barrel the wine was blended prior to bottling.

#### *Analysis*

Alcohol 14.5%

#### *Closure*

Screwcap

#### *Cellaring*

+10 years

#### *Tasting Notes*

This wine is made with fruit from the Frankland River Region of Western Australia, which produces wine with great richness of flavour. A perfumed bouquet of spicy cherry and mulberry with hints of licorice. The palate is soft and full of rich plum flavours, lovely balance and finishes with velvety tannins. Aged in French oak for twelve months, this wine will benefit from cellaring.



*Tradition. Craft. Quality.*