



GRAPE VARIETY

100% Shiraz

COLOUR

Bright, deep crimson in colour with purple hues.

NOSE AND PALATE

White Pepper. Forest Berry. Plum. Cherry. Spice. Structured. Long. Fine Soft Tannin.

VINEYARD REGION

Nashdale Lane, Orange, New South Wales.

VINEYARD ALTITUDE

880 meters above sea level.

WINE ANALYSIS

Alc/Vol: 14.0%, pH: 3.50, TA: 6.0g/L, Rs: 1.1g/L, Yeast Type: Wild

WINEMAKER

Simon and Will Gilbert

PEAK DRINKING

Now until 2030

VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, Orange at an altitude of 880-900 metres above sea level, these vineyards have extremely natural soil, rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of NSW's cooler regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between Summer and Winter months, and an average rainfall of approximately 875mm per annum.

With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of cooler temperatures and unique topography, but also benefit from over 9 hours of direct sunlight each day during the growing season. The combination of cooler climate and plentiful sunshine is vital to the fruit's ability to develop intense aromas and maintain flavour, giving these grapes a long mouth feel and flavour profile.

WINEMAKERS NOTES

Handpicked and hand sorted, these grapes were harvested in small lots in the early morning taking advantage of the cool morning temperatures. They were then destemmed only and the must was cold soaked for 48 hours prior to fermentation. This provided longer time on the skins and allowed extraction of optimal tannins and colour from the grapes. Open fermentation took place in small batches and 2 x 900L roll barrel fermenters. Temperature was maintained at 22-30°C.

The ferment was then basket pressed and matured in new (30%) and older French oak. 14% of the wine was made up of the barrel ferment component. This component was drained out of the open ferment to fill two new French oak barrels with free run at 3.5 baume. Here it continued to ferment in a super reductive environment increasing its complexity and interest. This component adds a bit of funk and fun! The wine was bottled in September 2019.