



## GRAPE VARIETY

Shiraz

## COLOUR

Deep crimson with purple hues

## NOSE AND PALATE

Forest Berry. White Pepper. Spice. Savoury. Plush.

## VINEYARD REGION

Nashdale Lane Vineyard, Orange

## VINEYARD ALTITUDE

880m above sea level

## WINE ANALYSIS

Alc/Vol: 14.0 %, pH: 3.65, TA: 5.6 g/L, Yeast Type: Wild + Syrah

## WINEMAKER

Simon and Will Gilbert

## PEAK DRINKING

Now until 2028

## VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, at an altitude of 880 – 900 metres, these vineyards have extremely fertile 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 Australia's cooler climate 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 its cooler temperatures and unique topography, but also benefit from over 9 hours per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine is vital to the fruit's ability to develop intense aromas and maintain flavour.

## WINEMAKERS NOTES

Handpicked, selected and hand sorted at harvest, these grapes were harvested in small lots in the early morning taking advantage of the cool morning temperatures. They were then destemmed with 20% left for whole bunch fermentation, and were cold soaked for 48 hours. This provided longer time on the skins, and allowed extraction of optimal tannins and colour from the grapes. Fermentation took place in small batches in open top fermenters, temperature was maintained at 22-30°C.

The fermenters were basket pressed and they matured in new (18%) and older French oak. 15% of the wine was made up of the Barrel Ferment component. This component was drained out of the open ferment to fill 2 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. All these components add greater layers of interest and complexity.