

Bundalong Shiraz 2019

Vintage 2019 was very dry and after some warm days around Christmas, had a long cool growing season. Childerley Shiraz was harvested on the 5th of April from rows that had very small berries this year.

Fermentation in a 10 tonne stainless steel fermenter for 10 days, followed by maturation in French oak from Saury, Domaine Fouquet and Dargaud and Jaegle, with 25% new Oak. Maturation was for 12 months before light egg fining and bottling in 2020.

Deep purple colour with a purple tinge, the nose has deep black fruit aromas of blackberry, mulberry and liquorice with black pepper notes and some complex tarry secondary characters. Toasty vanillin characters contributed by the oak sit in the background. Bright fruited and round the palate is a generous mouthful of black fruits and spice with fine soft tannins. Great balance and vibrantly fruity.

Alc = 13.5%v/v 220 added eggs used.

- Alcohol: 13.5%v/v
- Acidity: 6.4 g/L
- PH: 3.42
- Residual Sugar: 0.4 g/L
- Sulphur Dioxide: 30/77 mg/L
- Wine Maker: Peter Bissell
- Sugar at Picking: 14.7 Be
- Picking Dates: 5/4/2019
- Bottling Date: September 2020
- Variety: 100% Shiraz
- Oak: Saury, Domaine Fouquet, Dargaud and Jaegle. 25% new
- Cases Produced: 463
- Acres under Vine: 65 Hectares
- Owner: Bundalong Coonawarra