

WELCOME HOME SHIRAZ

Background:

When a wine almost jumps out of the glass and greets you with warmth and generosity, you feel something akin to a welcome home. There is the sense of the familiar, an approachable and encompassing offer being made. Our Shiraz has become known for its special combination of elegance and largesse; a wine that is bold while also knowing when to show restraint.

Wherever one grows Shiraz it looks different. Personally I particularly enjoy the wines of central Victoria where mid palate flavour benefits from cool ripening and limited cropping levels. It's a very different style to that produced in Coonawarra and just as different from that produced in the Barossa. Rhone Syrah is different again.

In the South of Margaret River, Shiraz is simply brilliant. It combines some of the welcoming fruit of the Victorian styles, the austerity of the French style with similar flavour notes, at the same time spicy, a little leafy, and redolent of white pepper. Then there is a liquorice component. This is a complex and generous wine.

Unlike much of the South Australian produced shiraz, Happs Shiraz is matured wholly in French oak because we think that it allows the fruit to fully express its native character.

To produce its best in the Margaret River environment Shiraz demands warm summers and time on the vine. The vine thrives on harsh treatment and is always compromised by irrigation.



Current Release: 2020

Viticultural & vinification notes

| VINTAGE CONDITIONS | A warm, dry spring resulted in an early start to harvest but the summer that followed was mild and ideal for flavour development in all varieties | |
|--------------------|---|-----------|
| VINEYARD | Three Hills Karridale | |
| | Hand pruned to rods | |
| | Hand picked | |
| GRAPE VARIETY | Shiraz 100% | |
| MATURATION | 13 month in French oak puncheons | |
| WINE ANALYSIS | Alc/Vol: | 14.4 % |
| | Acidity: | 6.2g/l |
| | рН: | 3.73 |
| | Residual Sugar: | < 0.1 g/l |

Vintage

NOSE

PALATE

Winemaker Mark Warren's comments

COLOUR Deep red with a red/purple hue

The wine has good aromatic intensity and displays dark fruits, plum skin, raspberry, blackberry & violets with notes of strawberry jam, cola, choc mint, vanilla bean, graphite & toasty oak

It is a medium-full bodied style with a rich juicy palate displaying flavours of ripe plum, dark cherry, purple Jubes, dark chocolate, spice & tapenade. There is also a distinct savouriness to the wine that makes one think of food. The tannins are fine and velvety yet slightly chalky which support the impressively long palate.