



The KERRIGAN + BERRY wines have been in the making for decades. Made by Michael Kerrigan and Gavin Berry these wines represent the pinnacle of two careers spent crafting wine from some of the most respected vineyards of Western Australia.

The KERRIGAN + BERRY wines are made from the highest quality grapes selected from the finest vineyards;

## KERRIGAN + BERRY SHIRAZ 2016

The 2016 KERRIGAN + BERRY Shiraz is made from grapes grown on I and J blocks of the Acacia Ridge vineyard in Frankland River, the sub-region of the Great Southern that produces the most complex flavoured and richly textured Shiraz. Typical inland continental climatic conditions of warm days and cold nights are ideal for the growing of dense, full flavoured Shiraz.

### 2016 VINTAGE

The 2016 vintage was influenced by a hot dry spring, which accelerated vine growth, and a mild summer with above average rainfall leading into an early autumn. A very early budburst occurred in late August or early September for all varieties. A lack of cold fronts through early spring and the associated damaging winds saw vine growth accelerate through flowering and into early stages of veraison. It had everyone thinking we were in for the earliest vintage yet. Yields were moderate to strong in most varieties.

Heavy rain in late January and the early onset of cold night time temperatures slowed things down and gave the vines an opportunity for the flavours to really concentrate. It was an unusual season in that the harvest window for a lot of varieties was very narrow and winemakers and vineyard managers had to be right on their game to ensure that quality was maximised. It was a matter of days between the grapes being under and over ripe, and with a lot of grapes to be harvested in a short period across all regions everyone had to work well as a team.

Shiraz from Frankland in particular will be very strong from the 2016 vintage. Rich ripe fruit was harvested from the Frankland region. 2016 while a difficult vintage will result in some magnificent wines from the Great Southern region

### WINEMAKING

Grapes harvested at full ripeness in the cool of the night were crushed into open topped fermentation vessels, colour and tannin extraction was facilitated with both plunging and pumping over of the fermenting liquid. At dryness the wine was pressed off skins with retention of the pressings in the blend. This dark wine was then matured in 100% French oak barriques for 15 months.

### TASTING NOTES

The 2016 KERRIGAN + BERRY Shiraz is dense and dark, almost black in colour indicating great fruit ripeness and intensity. The nose is brooding, with dark cherry and chocolate aromas, the palate is immense with ripe and fleshy fruit flavours and firm structural tannin. In its youth this wine will benefit enormously from decanting to allow the full expression of aroma and flavour. This wine will develop and become softer and fleshier – have patience!

### TECHNICAL

Alcohol 14.5%

Growing Region: Frankland River, Great Southern, Western Australia.

Variety: Shiraz 100%

