



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 2022

The KERRIGAN + BERRY Shiraz is made from grapes grown 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.

VINTAGE

An extraordinary season is the phrase that best sums up season 2022.

The South-West of Western Australia experienced one of the hottest springs on record with an intensive long stretch of hot days and unseasonal warm nights, including four consecutive days above 40°C over the Christmas period. The timing of this heat wave was at a critical time in the cycle of the early maturing varieties such as Chardonnay and, to a lesser extent, Sauvignon Blanc and Semillon.

We had potentially set a good crop but this four-day period and the follow up weeks compromised the weight of the bunches so that the end yield was estimated to be less than 30% of expectation. Such is farming. Qualitatively we have no complaints.

Sauvignon Blanc and Semillon came in at significantly lower yields than expected but much better than Chardonnay. Red grapes were largely unaffected by the heat wave as they were immature in development at that time.

Abruptly in late January the weather changed dramatically with an extreme fall in day and night temperature and with consistent rain events passing through with early Autumnal-like conditions. This cooler weather benefited the red grapes, especially Cabernet Franc, Cabernet Sauvignon and Malbec allowing slower development and therefore greater flavour and colour maturity.

The outcome of 2022 is a high quality low yield harvest.

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 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

Vintage: 2022

Alcohol: 14.5%

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

Variety: Shiraz 100%

