

2013 SHIRAZ



This wine is made primarily from the oldest Shiraz vines in Margaret River and is fermented in small batches and matured in French barriques. Margaret River Shiraz is a delicate and structured style with elegance and finesse.

TASTING NOTES

APPEARANCE Red with a purple hue.

NOSE Beautiful fresh leather, continental meat and earthy stone like characters up front, then opens to delicious plum tart, raspberry, rhubarb and spicy juniper berry fragrance and a deep mushroom complexity.

PALATE A succulent, luscious entrance with fine plum leather fruit strap, uncooked fruit cake and spice holding the intensity, with a clean fine fresh acidity and dry savoury tannin finish which defines our old vine Margaret River style.

WINEMAKER COMMENTS

Each small section of 2013 Shiraz was vinified and matured separately. Natural fermentation, maceration and aeration were combined in such a way as to ensure the gentlest extraction of colour, tannins and the truest expression of fruit. Following 16 months of maturation in new and old French oak barriques, each batch underwent a rigorous appraisal process to identify the best barrels within the best batches. The resulting wine is an exceptional example of Margaret River Shiraz. The original Vasse Felix Shiraz vines show elegant savoury elements.

VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April.

VARIETIES 100% Shiraz

HARVESTED March-April 2013

OAK 100% French oak, 16 months (9% new, 91% 1-3 yo)

TA 6.3 g/L **PH** 3.51

RESIDUAL SUGAR 0.48 g/L

ALCOHOL 14.5%

BOTTLED November 2014

CELLARING Drinks beautifully now, will reward over next 10 years