

2014 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 purple hue

NOSE Complex and restrained, the aroma shows fine fresh raspberry and dark Mulberry, with hints of rose cream set in a deep savoury bed of forest mushroom.

PALATE A fine medium bodied entrance leads to a soft, rich lively fruit with savoury complexities and a clean, granite-like dry finish with lingering fruit fragrance.

WINEMAKER COMMENTS

Each small section of 2014 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. This year for the first time two batches totalling 4.5% of the blend were fermented using Carbonic Maceration and finished with wild fermentation on skins. Following 16 months maturation in new and old French oak barriques, each batch underwent a rigorous appraisal process to identify the best small parcels to come together to make a complex medium weight Shiraz.

VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent.

VARIETIES 100% Shiraz

HARVESTED Late March - early April 2014

OAK 100% French Oak 16 months (12% new, 88% 1-4 year old)

TA 6.7g/L **PH** 3.55

RESIDUAL SUGAR 0.48g/L

ALCOHOL 14.5%

BOTTLED October 2015

CELLARING Great now and for up to 10 years