

2018 CLASSIC DRY RED



A classic bright, lightly perfumed and succulent Margaret River Shiraz, characterised by its medium weight. This wine is an easy drinking, delicious style with light red fruit and a fine tannin profile.

TASTING NOTES

APPEARANCE Bright ruby red.

NOSE An inviting fragrance of raspberry and boysenberry with some high note bramble bush, juniper berry, a hint of aged cheddar and a whisper of vanilla.

PALATE A juicy, luscious entry with light tannins and a dry finish. The flavours linger with wild raspberry, loganberry, and hints of white pepper and black cherry.

WINEMAKER COMMENTS

The individual batches were sent separately, as whole berries, into stainless steel rotating fermentation vessels and fermented with 100% wild yeast. Before fermentation kicked off the batches experienced a few days of gentle soak, they were then pressed off when ferment completed. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring vivacity and life to the wine. The wine matured in barriques for 12 months imparting balance, complexity and softness, before being blended with a small amount of Malbec to contribute an additional deep fruit aroma.

VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserved vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in Chardonnays. Meanwhile the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile to 2017.

VARIETIES

98% Shiraz, 2% Malbec

HARVESTED

Late March – Late April 2018

FERMENTATION

100% wild yeast, on skins

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

7-14 days

PRESSING

Pneumatic bag press

MATURATION

French oak barrique

3-6 year old

12 months average

BOTTLED September 2019

TA 6.3g/L **PH** 3.53

RESIDUAL SUGAR 0.4g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2023