

2018 SHIRAZ



Although our commitment to Shiraz is historic – with the oldest Shiraz vines in Margaret River – the Vasse Felix Shiraz style is modern, cool climate elegance in Australian terms. Wild fermented in small batches, the wine's complexity is deep and true to its unique environment. Only the highest grade vineyard sections make this fine, small volume Shiraz.

TASTING NOTES

APPEARANCE Bright deep maroon.

NOSE A complex perfume of black cherry and boysenberry, underpinned with an endearing pastrami note. Beautiful notes of rose petal potpourri and Chinese black tea open to hints of English cheddar and teak wax.

PALATE A luscious entrance with bright, tangy raspberry, black cherries and notes of liquorice and vanilla. The stems bring a lovely mineral sensation with a velvety tannin polish, leaving the finish fresh and dry.

WINEMAKER COMMENTS

In a beautifully mild to cool season, the finest Shiraz sections of our vineyards were selected for special handling in the Winery. Over the last few years we have been increasing the portions of our more southern, spicy parcels of fruit, as well as the percentage of carbonic maceration and whole bunch fermentation due to the vibrancy, complexity and drinkability these techniques bring to the final wine. A portion of the fruit was carefully tipped into an oak vat as whole bunches. The vat was closed up, filled with CO₂ and left untouched for 7 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to start fermentation. The balance of the fruit was fermented in small vineyard sections with only wild yeast after carefully destemming the fruit, without crushing, to ensure gentle whole berry fermentation without stems. The fermented wine was pressed to older French Oak Barriques for only 11 months to ensure the wine retained its elegant, fine fruit perfumes.

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

100% Shiraz

HARVESTED

March - April 2018

FERMENTATION

100% wild yeast

73.5% destemmed and uncrushed, leaving whole berries fermented wild.

26.5% total whole bunch;

9.5% whole bunch wild fermented,

17% carbonically macerated for 7 days, followed by natural whole bunch fermentation for 10-13 days.

FERMENTATION VESSEL

Static stainless steel fermenter and small open top vats.

TIME ON SKINS

15 days average

PRESSING

Basket Pressed

MATURATION

French Oak Barrique

7% new, 93% 1-6 year old

11 months

BOTTLED June 2019

TA 6.3g/L **PH** 3.57

RESIDUAL SUGAR 0.38g/L

ALCOHOL 14.0%

VEGAN FRIENDLY No

CELLARING Now until 2023