

2020 Classic Dry Red

This is a soft and sumptuous, medium-bodied Margaret River Shiraz blend with a delicate French oak influence. It is bright, lightly perfumed and succulent, ideal for all occasions.



APPEARANCE

Bright ruby with a purple tinge.

NOSE

Very fragrant brimming with red berries, dried Goji fruit and crisp, crusty blackberry pie. Savoury nuances of mulled wine spices, green peppercorn, dried blood orange peel and BBQ char, round out the enticing and seductive bouquet.

PALATE

Vibrant cherry, plum and raspberry fruit fill the palate effortlessly, with soft and pleasant tannins, lending textural support. Balanced acidity brings freshness and vibrancy, drawing out a fleshy length of flavour.

WINEMAKER COMMENTS

Whole berry, individual batches were sent into stainless steel rotating fermentation vessels. 100% wild yeast was used to ferment all batches. Fruit was allowed to soak gently for a couple of days before fermentation began and was pressed, once fermentation was complete. Aeration during fermentation helped to promote a clean fruit perfume, soften tannins and bring life to the wine. The wine was matured in barriques for 12 months before being blended with a small amount of Cabernet Sauvignon, Pinot Noir, and a tiny touch of Merlot, all adding to the vibrance of the perfume.

VINTAGE DESCRIPTION

2020 was a stunning vintage that will define 'rare and fine' with low yields and fantastic quality. Spring development was early, followed by a warm start to summer which continued into fine, sunny and dry conditions throughout the season. Combined with low yields, this brought an early start to harvest. No early bird pressure with timely Marri Blossom and no disease pressure were ideal. The birds arrived after a rainfall event late February and we netted the reds, the conditions also cooled slightly extending the season for ideal tannin ripening and fruit flavour preservation.

VARIETIES

89% Shiraz, 6% Cabernet Sauvignon, 4% Pinot Noir, 1% Merlot

HARVESTED

24 February - 30 March

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, whole berry, on skins

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

7-14 days

MATURATION

French oak barrique

3-6 year old

12 months

BOTTLED

September 2021

TA 5.8g/L PH 3.56

RESIDUAL SUGAR 0.32g/L

ALCOHOL 14%

VEGAN FRIENDLY Yes

CELLARING Now until 2026