

2021 Classic Dry Red

Easy going, light and luscious. 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

Light raspberry custard, red plum and fresh juniper berry perfume with a hint of burnt forest floor, white pepper and nutmeg.

PALATE

Soft and light with crunchy fresh acid. Plum and blueberry flavours linger with a light tannin feel finishing dry yet refreshing.

WINEMAKER COMMENTS

The individual batches were sent whole berry separately into stainless steel Rotating fermentation vessels. 100% wild yeast was allowed to ferment all of our red batches. They take a few days to start giving a gentle soak before fermentation kicks off and then pressed when fermentation complete. Open top and use of aeration during fermentation helps to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. They were then matured in barriques for 12 months before coming out and being blended with a small amount of Pinot Noir adding to the vibrance of the perfume.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

97% Shiraz, 3% Pinot Noir

HARVESTED

19 March - 8 April

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

October 2022

TA 6.0g/L PH 3.55

RESIDUAL SUGAR 0.86g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2027