

2021 Filius Shiraz

Modern, fun, cooler climate Shiraz from a cool part of Margaret River. Minimal intervention and no artefact, simply naturally expressive of the variety and the place its grown.



APPEARANCE

Bright ruby with a purple tinge.

NOSE

An elegant, bright, fragrant, fresh style with juicy cherry, raspberry and red liquorice. Background notes of cinnamon stick, star anise and a sweet earthiness.

PALATE

A rich, juicy palate with medium weight and fine tannins. Dark plum and pomegranate flavours with a lovey chilli chocolate sensation on the finish.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel static or rotating fermenters. 100% wild yeast was allowed to ferment the 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 access to air during fermentation helps to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. The resulting wines were matured in older French oak for 13 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, 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. December and January luckily were very warm and dry, then 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

100% Shiraz

HARVESTED

22nd March - 1st April 2021

PRESSING

Pneumatic bag press and basket press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Roto fermenter and open fermenter

TIME ON SKINS

13 days

MATURATION

French oak barrique

100% 3-6 year old

13 months

BOTTLED June 2022

TA 6.2g/L **PH** 3.57

RESIDUAL SUGAR 1.49g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release, 5 years to reveal beautiful aged complexities