

2019 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. 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 Deep purple with blue/black tinge.

NOSE An exciting and exuberant perfume of rich raspberry compote is complemented by earthy, subtle notes of meaty coppa and bresola, and hints of spices including saffron, cloves, dried chilli and licorice.

PALATE A pure, spicy and juicy Syrah with incredible weight, almost elevating off the palate. Succulent and fresh with vibrant, cleansing tannins, the finish is dry but not drying, leaving rosewater purity.

WINEMAKER COMMENTS

In a beautifully cool season, our finest Shiraz sections 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 wild fermentation. The balance of the fruit was wild fermented, with 10% in Open Top and the remainder in Stainless Steel Roto Fermenters with open lid and oxidative handling, after carefully destemming the fruit, without crushing, to ensure gentle whole berry fermentation without stems. The wine was pressed to older French Oak Barriques for only 10 months to ensure the wine retains its elegant, fine fruit perfumes.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour intensive vintage that resulted in beautiful quality fruit.

VARIETIES

100% Shiraz

HARVESTED

April 2019

FERMENTATION

100% wild yeast

66% destemmed, whole berry

34% carbonic maceration,

followed by whole bunch

fermentation

FERMENTATION VESSEL

56% Roto Ferment

44% Open Top Ferment

TIME ON SKINS

12 days

PRESSING

56% Air Bag Press

44% Basket Press

MATURATION

French Oak Barrique

100% 1-6 year old

10 months

BOTTLED May 2020

TA 6.2g/L **PH** 3.57

RESIDUAL SUGAR 0.61g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING 5 years (fresh),

5+ years to reveal beautiful aged complexities