

# TASTING NOTES

## 2017 SHIRAZ

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### GRAPES

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Shiraz

### DISTRICT OF ORIGIN OF GRAPES

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96% Heathcote, 4% Central Victoria

### VINIFICATION

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The grapes for this wine came from a combination of vineyards. They were all kept separately during their fermentation and maturation lives. The machine harvested volume was crushed and destemmed into static fermenters and pumped over three times a day. After approximately ten days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. Finally the wine was racked off gross lees and put into barrel to finish malolactic fermentation and mature in a combination of new French and older barriques.

### OAK MATURATION

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18% new French oak component

### ANALYSIS

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Alcohol 14.5%

pH 3.71

Acid 5.68g/L

Sugar <1.0gm/L

### COLOUR

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Rich ruby red.

### NOSE

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Ripe black cherries and liquorice with hints of spice and black pepper alongside floral notes and hints of sponge.

### PALATE

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Dense sweet fruit on the palate. The wine has a plush mouthfeel with black berry characters, fine grainy tannins, well balanced with a clean finish.

### FOOD MATCH

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Grilled lamb loin chops off the BBQ with a fresh garden salad dressed with oil and balsamic vinegar.

### WINEMAKERS COMMENTS

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As with previous vintages, the grapes come from two main vineyards, one off the deep red Cambrian soil, the other from tougher more gravelly ground. The first gives us rich, chocolatey and earthy flavours whilst the other has more highly fragrant notes with good acid and sweet fruit. The wine that results is our take on Heathcote shiraz.

