



VITICULTURE

Estate block: J Block

Harvest date: 30th March 2021

Vine clone, age & features

Clone 60, 20 + years on root stock, a beautiful site, captures the sun and perfect for the later ripening varieties like Shiraz

Site selection

The shallow soils and high exposure make the vines work to produce intense fruit flavour and cool climate spice.

Vintage notes

2021 was a textbook vintage. The spring weather was even with rainfall at the right intervals for flowering resulting in excellent fruit set. The growing season from December through to February was also very even with excellent ripening weather and virtually nothing over 40 Degrees. As a result sugar and flavour development occurred slowly and simultaneously. The yields were of an average size and excellent quality with a strong expression of the Tarrawarra site.

WINEMAKING

Skin contact time: No pre skin contact

Yeast type: Rhone 2323

Fermentation time: Six days

Malo-lactic ferment: 100%

PH: 3.72

TA: 6.1 g/L

Cooperage: Francois Freres, Bossuet, Mercurey

Alcohol: 14.0%

Vessel type, age and size

Fermented in French Oak foudre (4,000L) and matured in French puncheons (500L) and barriques (225L) (20% new) over 18 months. Francois Freres, Bossuet, Mercurey

Winemaker notes

The combination of site, vintage and clonal selection, has produced a wine which epitomises cool climate Shiraz. A co-ferment of the Shiraz with 2% Viognier adds lifted floral notes and texture.

Very lifted vibrant red fruit notes with cinnamon and pepper adorning the aroma. The palate has a trademark Yarra Valley structure with flavoursome, beautifully ripe fruit and subtle tannins.