



# 2011 SHIRAZ

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This wine is made primarily from the oldest Shiraz vines in Margaret River and is fermented in small batches and matured in French barriques. Margaret River Shiraz is rich and generous in style, yet offers elegance and finesse.

## TASTING NOTES

**APPEARANCE** Deep red with a maroon hue.

**NOSE** Distinctly regional and varietal with vibrant plum and blackberry fruit aromas supporting gentle nuances of aniseed, turmeric and jasmine flower. Oak maturation contributes a subtle leather and mocha complexity.

**PALATE** Silky and juicy with very fine, textured tannins. Fresh acidity preserves the succulence and fine plum fruit flavours. The finish is earthy with delicate perfumed fruit persisting.

## WINEMAKER COMMENTS

Each small batch of the 2011 Shiraz was vinified and matured separately. Fermentation, maceration and aeration were combined in such a way as to ensure the gentlest extraction of colour, tannins and a true expression of fruit. Following 16 months maturation in new and old French oak barriques, each batch underwent a rigorous appraisal process to identify the best barrels within the best batches. The resulting wine is a fine example of Margaret River Shiraz.

## VINTAGE DESCRIPTION

An exceptionally dry Spring resulted in small balanced canopies and early development stages. A very warm Summer with timely rainfall around veraison was followed by rapid ripening to an early vintage. Whites were harvested in a very short time frame though retained good acid. Reds were early but slowed a little with milder conditions in March, resulting in excellent quality.

**VARIETIES** 100% Shiraz

**HARVESTED** March 2011

**OAK** 100% French oak, 18 months

**TA** 6.9 g/L **PH** 3.38

**RESIDUAL SUGAR** 0.59 g/L

**ALCOHOL** 14.5

**BOTTLED** November 2012

**CELLARING** Drinking beautifully now, will reward medium to long term cellaring.