



2012 SHIRAZ



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 a delicate and structured style with elegance and finesse.

TASTING NOTES

APPEARANCE Deep red with a vibrant, ruby hue.

NOSE A fine yet complex perfume with biscotti and crunchy pie crust beneath bright cranberry and raspberry fruit aromas. Hints of licorice, chocolate, dark spice and berry liqueur emerge and build the enticing character of the wine.

PALATE Pristine bright plum and raspberry fruit flavours supported by a sustained fruit sweetness and fine, ripe drying tannins. Beautifully balanced, fluid and effortless in its transition through the palate.

WINEMAKER COMMENTS

Each small batch of the 2012 Shiraz was vinified and matured separately. Natural fermentation, maceration and aeration were combined in such a way as to ensure the gentlest extraction of colour, tannins and the truest 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 an exceptional example of Margaret River Shiraz. Traces of natural sediments may sometimes be seen in this wine due to our adoption of traditional winemaking practices. The wine will benefit from decanting or standing upright for an hour prior to service.

VINTAGE DESCRIPTION

Good finishing winter rains with moderate spring conditions resulted in excellent canopy health. The summer ripening period was warm and dry with some above average heat in late January prompting an early start to harvest. The weather tempered in early February and the fruit ripening slowed to a more typical pattern resulting in a long and steady vintage. Continuous fine weather remained through to mid-April when harvest was completed for reds.

VARIETIES 100% Shiraz

HARVESTED March 2012

OAK 100% French oak, 16 months
(12% new, 88% 1-3 year old)

TA 6.5 g/L **PH** 3.49

RESIDUAL SUGAR 0.51 g/L

ALCOHOL 14.5%

BOTTLED November 2013

CELLARING Drinks beautifully now,
will reward over 7 years