

# 2016 SHIRAZ

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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** Bright red with purple hue.

**NOSE** A bright fragrance with raspberry, exotic floral notes, musk, mint and "old spice" talc, supported by spicy savoury undertones of red, white and green pepper crusted steak.

**PALATE** A soft and delicate entrance with juicy acid freshness hinting at red berry coulis and apricot yoghurt. Finishing with fine talc like tannins and a lingering waft of spicy mint.

## WINEMAKER COMMENTS

The finest Shiraz sections of our vineyards are selected for special handling in the Winery. Over the last few years we have been increasing the percentage of carbonic maceration and whole bunch fermentation due to the brightness and spicy complexity it brings to the final wine. A portion of the fruit was carefully tipped into an oak vat as whole bunches. The vat was closed up and filled with CO2 without a berry being touched for 7 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to start natural fermentation. The balance of the fruit was fermented in small vineyard sections with only wild yeast, after carefully destemming the fruit, without crushing, to ensure gentle whole berry fermentation without stems. The fermented wine was pressed to older French Oak Barriques for only 11 months to ensure the wine retains its elegant fine fruit perfumes.

## VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and bright natural acidity.

**VARIETIES** 100% Shiraz

**HARVESTED** March 2016

## FERMENTATION

100% wild yeast

89% destemmed and uncrushed, leaving whole berries fermented wild.

11% Carbonic macerated for 7 days, followed by natural whole bunch fermentation for 5 days.

## FERMENTATION VESSEL

Static Stainless Steel Fermenter and small open top Vats.

**TIME ON SKINS** 12 days average

**PRESSING** Basket Press

## MATURATION

French Oak Barrique

100% 1-6 year old

11 months

**FINING** None

**BOTTLED** May 2017

**TA** 6.15g/L **PH** 3.60

**RESIDUAL SUGAR** 0.29g/L

**ALCOHOL** 14.0%

**VEGAN FRIENDLY** Yes

**CELLARING** Now until 2022