



SHIRAZ 2017

"A cool climate shiraz that is peppery, creamy and ample of boysenberry to cherry flavours all at once."

– NED GOODWIN (AUGUST 2019)

TASTING NOTES

APPEARANCE

Deep crimson.

NOSE

A classic cool climate shiraz with earthy aromas of clove and black pepper spices. There are supple fruits on the nose such as dark plum and blueberry.

PALATE

The palate is lush and resolved. It has enough savoury, fine-grain tannins to provide interest, and lovely peppery, lingering flavours, synonymous with a good shiraz.

CONSUMPTION NOTES

DRINK BY

2029

BLEND

99% Shiraz, 1% Viognier

ANALYSIS

13.6% Alcohol, 3.60 pH, 6.3 g/L Total Acidity

WINEMAKING NOTES

VINEYARD

Sitting on the ocean floor some 20,000 years ago, only to be reclaimed as land by millennia of volcanic activity, Geelong's Moorabool Valley sub-region is made up of a tough limestone and basalt base, which forms this sub-region's unique terroir; providing ideal free-draining soil for our grapevines.

Moorabool Valley's cool climate is largely continental by nature but still moderated to some extent by its proximity to the ocean, providing perfect conditions to grow world-class wines. All vines are

planted north-south, trained vertically, and canopies are managed to provide sufficient light and air into the fruit zone, maximising quality and vine health. Judicious irrigation is applied during the growing season to maintain healthy vine growth to assist even ripening, which is the key to quality fruit.

SEASON

The growing season of 2016/17 was subject to wild weather fluctuations, yet the Moorabool Valley held steadfast throughout. A generally warm summer and autumn, interspersed with a few above-average rainfall events, ensured happy, healthy vines with minimal disease pressure due to the windy, well-drained nature of the Moorabool Valley. Ripening was steady, helped along by 50mm of rain in March and mild temperatures, ensuring a nice range of flavours at moderate alcohols and good acidities. A blend of equal quantities of an early batch of shiraz, picked on 20 March 2017 at 23.2 brix and a batch picked on 7 April 2017 at 25.2 brix, provided a range of flavours and complexity.

VINIFICATION

Fermented with selected yeast, including some 'wild' strains, in a combination of open stainless-steel fermenters and oak barrels, for up to two weeks on skins before pressing wine off skins. Settled briefly before racking to barrels for malolactic fermentation to occur, with 40 per cent new French oak. Post malolactic fermentation, wine was sulphured and left on lees for 15 months before its first racking. The best barrels were then selected and blended together before returning to barrel for another five months. All barrels are the combined for the final blend, before being cross flow filtered and bottled in October 2018.