



Variety	Shiraz 98% (Viognier 2%)
Region	Margaret River
Technical Details	Alc 14.0% Residual Sugar 0.3g/L Titratable Acidity 6.7 g/L pH 3.49

Tasting Notes

Colour	Deep red with garnet hues.
Bouquet:	Dark berry fruits and fragrant floral notes spiced with hints of graphite, liquorice and subtle toasty oak influences.
Palate:	A full-bodied, yet restrained Shiraz offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The ripe fruit, fine tannins and savoury elements combine to produce a generous wine with a solid structure and a wonderful persistence of fruit.

Cellaring Potential: Perfectly approachable in its youth, this wine will comfortably cellar for several years.

Vintage Conditions: A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to the harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites were picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.

Fruit for this blend was predominantly grown on our Stevens Road vineyard in the Wallcliffe sub-region of Margaret River, and was supplemented with a small portion (13%) of Shiraz selected from a mature vineyard in the Frankland River region.

Winemaking: The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. The core component was fermented in static fermenters at 26°C for 6 days (co-fermented with a small portion of Viognier to add spice and a floral lift to the wine). A significant portion was fermented in open fermenters using wild yeast, adding a savoury element to the wine. The various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (40% new oak in total) prior to bottling.