



<b>Variety</b>	Shiraz 85% (Graciano 15%)
<b>Region</b>	Margaret River
<b>Technical Details</b>	Alc 13.0% Residual Sugar 0.7g/L Titratable Acidity 6.9 g/L pH 3.05

## Tasting Notes

<b>Colour</b>	Pale Pink.
<b>Bouquet:</b>	The bouquet of this pretty, vibrant wine offers an array of spicy red berry fruits and cherry blossom characters, with hints of complexity from high-solids fermentation adding a lovely savoury note.
<b>Palate:</b>	The palate is medium bodied; with delicate cranberry and watermelon notes combined with zesty pink grapefruit flavours. It is a lively, fruit driven wine which culminates in a crisp, refreshing and lip smacking dry finish.
<b>Cellaring Potential:</b>	A 'drink now' style - best consumed while bright and youthful. The colour may develop more salmon hues with time.

**Vintage Conditions:** A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season. After the whites were harvested we experienced a minor rain event at the end of February and cooler conditions ensued. Given the low yields, this extended ripening period allowed the reds to attain full physiological maturity and tannin ripeness.

All of the fruit for this wine is estate grown in the Wallcliffe subregion of Margaret River. The Shiraz is sourced from our Boodjidup vineyard, while the Graciano component is from our Stevens Road vineyard.

**Winemaking:** The Shiraz was harvested cold, and pressed immediately to minimise colour extraction in the juice. After settling overnight, without the use of enzymes, the cloudy juice was subsequently allowed to ferment naturally in older French barriques. A small amount of spicy Graciano was produced saignée style (a method of rosé production that involves 'bleeding' off a portion of juice after limited contact with the skins) followed by wild ferment in old oak also. All barrels were lees stirred regularly for three months to introduce texture and complexity to the final blend.