



2017 'Redlands' Shiraz



Viticulturalist: Tim Cullen
Winemaking: Franco D'Anna

Vineyard

Location: Seville
Elevation: 200m
Planted: 2005
Soil: Red Ferrosol
Aspect: North Facing
Clones: PT23
Density: 2222/ha

Vibrant and fresh, spicy/peppery bouquet, medium bodied, red and black cherry fruits with black pepper. Fruit character and fine tannin structure guaranteeing a long life ahead.

Vintage Conditions & Vineyard

The Upper Yarra had a slow start to the season with a cool and wet Spring delaying budburst and early growth. The flowering period was interrupted with some large rain events reducing fruit-set on some of our earlier varieties. Dry fine conditions prevailed from early January and through the summer without any major heat spikes. The Autumn harvest weather was perfect, days full of sunshine and warmth, cool nights and crisp mornings. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties.

Winemaking

All Fruit is hand-picked
70% de-stemmed with no crushing.

The remaining thirty per cent is tipped on top of the fermenter as whole bunches. In tank the fruit will have a small addition of sulphur.

Left to soak at ambient temperatures' before the onset of natural fermentation. Post fermentation maceration lasted about three weeks for the tannins to soften. On completion of maceration, the wine was gently pressed and transferred to mostly old barriques. After 12 months of barrel maturation, the wine was bottled without fining or filtration.

Technical Analysis

Alc: 13.5%, pH: 3.60, TA: 6.3
Bottling date: 20th June 2018