



## ***Basket Pressed Shiraz***

*Production – 390 dozen*

**Colour:** Ruby red with purple hues.

**Bouquet:** Luscious raspberry, black cherry and white pepper notes on the notes.

**Palate:** Rich plums and berry fruit with hints of aniseed and mixed spice on the palate combine with red berry acidity and smooth resolved tannins to create a wine with expiatory balance and length. Made for immediate enjoyment or will cellar up to 8 years.

**Vinification:** The grapes were picked in the cool of the morning, on the 13<sup>th</sup> and 27<sup>th</sup> March, destemmed and placed in two open fermenters. Inoculated with a Rhone yeast and the cap hand plunged up to four times a day. Delestage, the gentle extraction of phenolic compounds by oxygenating the juice, took place over two days to enhance flavour and build structure. After 8 days primary ferment finished and the wine was kept on extended skins for a further fourteen days. Post maceration the must was drained and basket pressed off to tank where it underwent a malolactic fermentation which helps soften the acid. The wine was then racked to a mix of 50% new and 50% one and two year old French barriques, and left to mature for 12 months. Blended and bottled in July 2017.

**Technical Data:** Alc. 12.5 % pH 3.63 TA 5.8 g/l

**2017 Vintage:** The spring of 2016 was much cooler and wetter and this combined with the cooler conditions in early 2017 have seen Vintage 2017 be a more traditional Margaret River vintage. The yields for most white varieties were strong and harvest began later in February continuing well into March capturing the bright, fragrant aromas. The slower ripening has resulted in superb whites with excellent flavour profiles.