

CUVEE D ELEVAGE SHIRAZ MARGARET RIVER | 2017

COLOUR

Medium purple.

NOSE

Raspberries, glazed cherries, cinnamon and cracked peppercorns to start, followed by hints of white flowers, rhubarb and graphite.

PALATE

Fresh, with red fruit tannin and lush acidity driving home the medley of rosewater, aniseed and poached plums to the finish.

WINEMAKING

Hand-picked and gently destemmed as whole berries to fermenters. The fruit is cool fermented at 22°C to retain fruit freshness and allow for gentle extraction of tannin and flavour. Twice daily pump-overs the wine was gently separated from the skin and transferred to a combination of French Oak barriques to complete fermentation.

FOOD PAIRING

Roast pork, roast duck, char grilled quail.

QUICK NOTES:

WINEMAKER:
Richard Rowe

ALC : 13.5%

GRAPE VARIETY:
100% Shiraz

TITRATABLE ACIDITY: 6.5 g/l

GROWING AREA:
Margaret River, WA

PH : 3.49

MATURATION:
18 months

CELLAR POTENTIAL:
Best Before 2026

OAK : French 39% new
Remond & Sirgue Puncheon

RRP : \$85.00

