



EST. 1985

# WILLS DOMAIN

## SHIRAZ

Margaret river, WESTERN AUSTRALIA

### COLOUR

Medium purple.

### NOSE

Lifted aromas of potpourri, cedar and briary fruit lead to a dense yet lively palate of plums, white pepper and spice.

### PALATE

The wine finish is long with supple tannins and purple fruit notes throughout the palate.

### WINEMAKING

Shiraz berries are processed un-crushed (whole berries) to a tank for fermentation on skin. Whole berries ensure slower and more controlled extraction of tannin, better perfume retention and greater aromatic complexity. Fermented on skin for 10-14 days at 22°C (cool) and pumped over twice a day, then pressed to barrel. French (Allier and Voges forests), 33 - 40% new. Aged in barrel on very light lees for 10 months before bottling. Battonage every 5-6 weeks.

### FOOD PAIRING

Long cooked meats, char grilled quail and duck breast and pork.

### VINTAGE CONDITIONS

A long, wet winter in 2016 provided ample spoil moisture for the oncoming season. Spring was generally characterised by cooler temperatures and sporadic rains, however, crop levels across the board were high and many blocks had to be thinned to moderate the amount of crop that needed to be ripened in what seemed to be a cool summer on the horizon. January temperatures were similar to historical data for the area, in contrast, February and March were a fraction cooler. April marked the beginning of our “endless” Indian Summer, with around 90% less rain for than the long-term average. Those who risked all by waiting for the Indian Summer, were rewarded with tannin ripeness and the retention of the most beautiful fruit perfumes at relatively low sugar levels. 2017 will become known for fragrance and softness.

### QUICK NOTES

#### VINTAGE

2017

#### WINEMAKERS

*Bruce Dukes*

#### GRAPE VARIETY

100% Shiraz

#### GROWING AREA

*Margaret River*

#### ALC %/VOL

13.5%

#### TITRATABLE ACIDITY

5.6 g/l

#### PH

3.7

#### CELLAR POTENTIAL

5-8 years

#### OAK

N/A

#### MATURATION

*Stainless & staves*

