



MARGARET RIVER · WA



WILLSDOMAIN.COM.AU

MYSTIC SPRING

SHIRAZ

MARGARET RIVER | 2019

COLOUR Intense brick red, subtle purples.

NOSE Mulberry and spice with a touch of mint.

PALATE This is a big, rich and robust Shiraz with loads of sweet fruit on the palate and generous mouth filling soft tannins. This wine has ageing potential and will benefit from cellaring.

WINEMAKING This wine was made from 100% Shiraz grown on the Bantry Bay Estate. This is a warmer site than the Wills Domain Vineyard and is why amongst the Wills Domain 2019 reds it shows atypical features. Machine picked in the cool of the morning, destemmed and inoculated with a cultured yeast strain. The wine was matured on staves for 8 months before being cross flow filtered and sterile filtered at bottling.

FOOD PAIRING Charcuterie, tomato based pasta, pizza, BBQ meats

VINTAGE NOTES The 2019 growing season was characterized by a warmish winter, followed by an un-seasonally cool spring. This resulted in a delayed bud burst for most varieties, but actually earlier for Chardonnay. Cold south-westerly winds during the earlier stages of flowering impacted negatively on the flowering of Chardonnay causing their flowers to abort, with low yields as a consequence.

Overall, most varieties were picked one to two weeks later than normal, and whilst there were a number of rain events throughout the ripening period the magnitude of these only impacted on those varieties where picking was imminent. We experienced 60mm of rain over the Easter weekend, and were pleased that all our blocks had been picked at this point.

There were reports of Botrytis outbreaks in some blocks throughout the region, but there were no disease issues in any of the Wills Domain blocks, and all varieties were picked at optimum.

QUICK NOTES:

VINTAGE: 2019

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100% Shiraz

BOTTLED: February 2020

GROWING AREA: Margaret River, WA

ALC %/VOL: 14.1% v/v

TITRATABLE ACIDITY: 6.46 g/l

PH: 3.47

CELLAR POTENTIAL: Best before 2030

OAK: French

MATURATION: 8 months

