



credaro

MARGARET RIVER

KINSHIP

SHIRAZ

COLOUR

Vibrant dark purple with rich dense mulberry hue.

NOSE

Vibrant perfumed nose of mulberry, rich spice and savoury

PALATE

Lifted fruit forward wine with flavours of mulberry and blue fruits. The wine exudes a plush, sweet-fruited savoury midpalate. A rich sweet spice cuts through the palate to give the wine a graphite tannin profile. The depth of fruits adds to the finish of this sweet juicy Shiraz.

WINEMAKING

Two parcels of Shiraz were harvested for this wine, one from the Summus Vineyard (Wilyabrup) and the other from our Yallingup vineyard. The fruit was destemmed to static fermenters, the whole berries partially undergoing some carbonic maceration during fermentation. The wines were pumped over twice daily from the tanks. Part of the wine was fermented to dryness on skins and pressed after ten days to help keep fruit vibrancy. The wine completed malo lactic fermentation in barrel and matured for ten months in 30% new French barriques. No fining was used for this shiraz.

VINTAGE NOTES

2019 was a cooler than normal vintage with below average temperatures experienced throughout Spring and Summer. Canopy management was critical to ensure maximum sun exposure reached the fruit. This allowed us to harvest the first of the white grapes with balanced sugar, tight natural acid and clean varietal flavours. Early Autumn rain came just as the majority of the whites were off, allowing the reds to continue to ripen, coming off before the heavy autumn rains hit the region. Wines from 2019 will display elegant fruit flavours, slightly lower alcohols and bright natural acidity.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Trent Kelly

GRAPE VARIETY

100% Shiraz

GROWING AREA

Margaret River

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

7.5 g/l

PH

3.52

CELLAR POTENTIAL

10 years

OAK

30% new French barriques

MATURATION

10 months

