

shadowfax



TASTING NOTES

2018 Shiraz

Harvest date	March 2018
Viticulture	A warm and dry growing season in southern Victoria. A wet spring set the season up with full soil moisture leading into the summer. Disease pressure was very low. Fruit was in ideal conditions at harvest.
Vineyards	Werribee
Winemaking	Fruit was hand-picked and sorted in the vineyard to ensure quality. The fruit was 100% destemmed without crushing and the whole berries were transferred to a mix of open and static fermenters. After fermentation, the wines were pressed to a mix of new (20%) and used French oak hogsheads. After 12 months in oak the wine was racked, blended and bottled before a further year of ageing in bottle before release.
pH	3.48
Titrateable acidity	5.5g/L
Alcohol	14.2%
Residual sugar	Nil
Colour	Deep, dark crimson with garnet edge and brilliant clarity.
Bouquet	Cassis, ripe plums and dark olives. Savoury notes of coffee and bay leaf spice weave through the primary fruit. Rhubarb and plum give warmth and depth to the mid palate. Fine, grown tannins balance and give structure to the generous fruit character. A touch of liquorice and coffee oak notes add to and enrich the palate. The wine shows great persistence and complexity on the finish. A great example of dry grown Victorian Shiraz that will age with distinction for many years.
Cellaring	Drink now - 2028
Food match	Lamb Tagine, tourte de viande, roast artichokes.
Release date	Autumn 2020