



# THE Protocol

'LEARN THE RULES LIKE A PRO, SO YOU  
CAN BREAK THEM LIKE AN ARTIST.'  
PABLO PICASSO

BYRONANDHAROLD.COM.AU



## SHIRAZ

MARGARET RIVER  
2020

### COLOUR

Deep red in colour with a purple hue

### NOSE

Lifted aromatics of red fruits with white pepper and baking spice

### PALATE

An elegant and balanced Shiraz. The fruit shows good concentration, sweet red fruits, and savoury spice. The oak adds layers of chocolate and mocha with soft round tannins that linger with good persistence.

### WINEMAKING

The fruit was selective harvested and pumped to the fermenter with many whole berries intact. The cool temperature of the fruit allowed a slow start to fermentation, once inoculated, the ferments were pumped over and plunged twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After eighteen months of barrel maturation, the wine was fined then bottled.

### FOOD PAIRING

Twenty-eight-day dry aged wagyu steak with pureed potatoes

### VINTAGE NOTES

The 2020 vintage was warm and dry, which created challenging conditions for canopy management and irrigation programs. Our viticulture team should be rewarded for their attention to detail. The resultant wine exhibits the cool climate varietal characters expected from a Margaret River Shiraz.

## QUICK NOTES

VINTAGE  
2020

WINEMAKERS  
Rory Parks

GRAPE VARIETY  
Shiraz

GROWING AREA  
Margaret River

ALC %/VOL  
14.5 % v/v

TITRATABLE  
ACIDITY  
6.0 g/l

PH  
3.55

CELLAR POTENTIAL  
5-7 years

OAK  
French oak

MATURATION  
18 months