

WYJUP COLLECTION

SHIRAZ 2018

THE VINTAGE

A sublime vintage, conducive with all Great Southern varietals in expressing its own distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm and moderate up until March. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

THE WINEMAKING

A combination of handpicked and machine harvested fruit was destemmed, chilled and transferred to open fermenters for cold soaking. The must was allowed to warm naturally before being inoculated with a cultured yeast strain and fermented on skins with a combination of hand plunging and pumpovers twice daily throughout. Pressed to tank and racked to French barriques (32% new) for malolactic fermentation and maturation for 16 months, before blending, filtration and bottling.

THE WINE

Alluring aromas of dark, blue fruits with lifted raspberry, fragrant violets, red currants, graphite, complex spice and minerality.

A richly layered and dense palate of blue/red fruits and christmas cake flow quickly to firm yet seamless tannin structure. Subtle toast, cedar and char from oak is well framed with lingering spice. Restrained power and suppleness on the finish with great potential to age.

Food pair with Roasted beef eye fillet, tarragon and salt crust.

VINEYARDS

Fruit parcels selected from the Bouverie and Wyjup vineyards

THE DATA

Alcohol:
14.5%

Standard
Drinks:
8.6

Titratable
Acidity:
7.0

pH:
3.44

BOTTLES
MADE:
4572

