2018 LEPUS SHIRAZ





Technical Notes:

Winemaker: Matt Reynolds

Varietal: 100% Shiraz

Region: Marananga

Barossa Valley

Alcohol: 15.5% alc/vol

pH: 3.62

TA: 6.0g/L

Residual Sugar: 0.19g/L

Bottled: 15 June 2020



Vintage Conditions:

The 2018 growing season got off to the right start with winter rainfall 10% up on average. However, as the growing season progressed, rainfall was below average through spring and summer. Dry soils, combined with warmer temperatures escalated early canopy growth and led into perfect flowering and fruit set conditions. Higher than average temperatures in January and significantly higher February night time temperatures (5.8°C above average) brought harvest forward earlier than normal. The Indian summer through March and April ensured both full flavour and colour development. All in all, a great vintage.

Vineyard Selection:

The Lepus Shiraz is sourced from our most northerly block of Shiraz (clone 1654) planted in 1991.

Winemaking:

The grapes were handpicked and destemmed with whole beries being transferred to an open fermenter. Fermentation was managed through twice daily pumpovers for 10 days to maximise colour and flavour extraction. The ferment was basket pressed, preserving 1° Baume and final primary fermentation to occur in barrel. Aged for 24 months in new and seasoned French oak hogsheads.

Tasting Evaluation:

Colour: Black core with a garnet rim.

Aroma: Complex aromas of concentrated black fruits, whole black pepper, tar, charcuterie, black olive, dark chocolate, nutmeg and pencil shavings.

Palate: Dense fruit mid-palate of blackcurrant, blackberry, liqueur dark cherry and red liquorice. Fine dusty French oak cedar tannins envelope the fruit core, enhancing the structure and prolonging the length and persistence.

This wine is still in its infancy, with nervous tension, like a coiled spring. Drink now if you dare! This wine is best enjoyed 10-15+ years.