

NANNUP ESTATE

FIRETOWER

SHIRAZ MALBEC
TEMPRANILLO

2019

TASTING NOTES.

Bright purple with ruby hues. Bright mix of spice, mulberry and sweet violet notes. Generous dark berries and succulent tannins finish long with a bright, fresh acidity.

WINEMAKING

Grapes were picked at optimal ripeness, crushed into stainless steel fermenters for alcoholic fermentation. The wine was matured with French Oak for 16 months. It was fined and filtered before bottling.

FOOD PAIRING

Homemade pizza or spaghetti bolognese.

VINTAGE NOTES

The season started a few weeks later than usual in early February in the north of the region, and has stretched into early April, with our southernmost vineyards expected to be finished harvest by Easter. During the winter months we had good rain filling our soil profiles and a cool but quite dry spring. The early summer months of December and January continued to be cool delaying the phenology which resulted in the canopies maintaining excellent conditions through to harvest. Of note this year is the bird pressure across the region. It is the highest seen with virtually no blossom on the local Marri trees until virtually the end of the season.

QUICK NOTES

VINTAGE 2019

WINEMAKER Ryan Aggiss

GRAPE VARIETY

Shiraz, Malbec, Tempranillo

BOTTLED December 2020

GROWING AREA Nannup

ALCOHOL 14.5% v/v

TITRITABLE ACIDITY 6.65 g/l

PH 3.5

CELLAR POTENTIAL 5-8 years

OAK Seasoned French

MATURATION 12 months

