

## 20212Gravel Pit Shiraz

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced predominately from the Gravel Pit block which was planted in 1998. As the name suggests, the vineyard block had been used previously to excavate gravel to construct the roads within the hills of the Ferguson Valley. Soil is typically a deep layer of ironstone gravelly loam.

A style which exudes vibrancy, juicy and spicy character, matched to a full flavoured and complex palate.

Fermented in open top fermenters, hand plunged twice daily at temperatures averaging 28 degrees. Winemaking encourages deep and dense structures, but with spice and minerality.



Winemaking

Variety Shiraz 100%

**Region** Geographe 100%

**Alcohol** 14.0% **PH** 3.56

**Total Acidity** 6.8 grams per litre

**Fermentation** Crushed cool to fermenters to static fermenters

for eight days, peak temperature 28 degrees Celsius. 100% barrel matured in new and older

French hogsheads.

## **Tasting Note/Flavour Profile**

Dense blueberry and Satsuma plum with interesting aromatics in the background, cracked pepper, rose petal and custard powder.

Deep palate, loads of sweet tasting plummy fruits, nettles and blackberry, warming long tannin with flavoursome toasty oak in support.

## Cellaring

Up to 20 years.

