# rock of solitude

# purple patch gsm

ferguson valley western australia

colour Crimson

**nose** Vibrant and fresh, blueberry laced with violet and spice

#### palate

Juicy and round, medium bodied bright berry fruits, delicious blackberry and plum intermingled with fine lengthy tannin

## winemaking

Crushed cool for fermentation to static fermenters for eight days, peak temperature 28°C. Drained and pressed to French oak for maturation.

**food pairing** Delicious with Osso Bucco

#### vintage notes

A season like no other, 2020 will be remembered for many reasons. A season in which we have had our hottest December days ever, our warmest nights since 2012 and our driest December since 2008. In fact, the total summer rainfall was barely 13mm. However, despite these conditions being thought of as less than ideal, we could not be happier with the overall quality of the wines from the vintage, when all this occurred in tandem with the absence of our two nemeses, bushfires, and birds. We did though experience a low yielding crop.

### quick notes

vintage 2020

winemakers Kim Horton

**grape variety** 80% Grenache 15% Shiraz 5% Mourvèdre

growing area Ferguson Valley

alc %/vol

titratable acidity 5.7 g/l

**ph** 3.68

> cellar potential up to 5 years

oak All French 10% new

maturation 10 months

# Every cloud has a silver lining.



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