



# MARGARET RIVER

# 1000 CROWNS

# SHIRAZ

## COLOUR

Vibrant dark purple with rich dense mulberry hue.

### NOSE

Intense, brooding dark berry fruits and floral characters with hints of spice. Forest floor earthy complexities give a savory tone underlying the pristine fruit.

#### PALATE

A rich and concentrated palate, with dark cherry and plum fruit characters intermingling with savoury, earthy notes. The fruit flavour persists long through the finish, with elegant fine tannins and hints of violets and herbs.

#### WINEMAKING

Two parcels of Shiraz were harvested for this wine, one from the Summus Vineyard (Wilyabrup) and the other from our most southern vineyard in Witchcliffe, south of Margaret River. The fruit was destemmed to both static fermenters and open fermenters, the whole berries partially undergoing some carbonic maceration during fermentation. The wines were pumped over twice daily for the tanks, and hand plunged three times daily when in the open fermenters. Part of the wine was fermented to dryness on skins and pressed after 10 days, the balance left a little longer on skins to even out the tannin profile. The wine completed MLF in barrel and matured for 10 months in 30% new French barriques.

### VINTAGE NOTES

The start to the season was cooler than normal with a wet winter (20% above average) below average for spring, and with perfect growing conditions through December and on into late February, with only five days above 30 degrees. The vines then responded well to warming trend through December and January, providing mid-sized canopies with very little amounts of lateral shoot growth. Subsequently these canopies required less maintenance to present fruit yield to canopy ratios for quality fruit. Overall, with exceptional crop management and diligent viticultural practices we will see a flavoursome 2018 vintage. The cooler vintage has given abundant natural acidity in physiologically ripe grapes at moderate sugar levels, with very high anthocyanin levels in red wines. The vintage will show very fine, focused and highly aromatic wines with great linear natural acidity giving longevity and class. The 2018 vintage will be another great vintage for Margaret River.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Trent Kelly

GRAPE VARIETY Shiraz

BOTTLED

January 2019

GROWING AREA Margaret River

ALC %/VOL 14.5 % v/v

TITRATABLE ACIDITY

**6.**7 g/l PH

3.58

CELLAR POTENTIAL 20 years +

OAK

French Oak

MATURATION 10 months





