

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

No89

SHIRAZ 2018

ORANGE

A pure expression of cool climate shiraz. A balanced wine that is elegant, spiced, perfumed and intricate.

Growing Season 2018:

In 2017 we experienced the driest winter on record. This was followed by a dry and warm spring which set us up for a compressed harvest. We were kissed by a small amount of hail January, but we were just outside the line of fire and did not have any damage as a result. Heat spikes caused some concern during February, with careful canopy management we were able to evade the effects of sunburn and stress. Overall a year of high quality and fruitful yields.

Winemaking:

- Hand harvested
- Hand sorted
- Fermented in open vats
- 60% whole bunch to develop interest and texture
- Use of submerged cap (100% WB portion)
- 30% new French barriques
- 2% Viognier co-fermented
- Malolactic in spring
- 11months maturation in barriques

Tasting notes:

The No89 is brooding and detailed. It has alluring fruit with undertones of spice and earth. On the palate the wine is opulent with savoury tannins, spice, length and finesse.

Harvested: 17-15th March 2018 **Bottled:** June 2019 **Alcohol % v/v:** 13.5

Clones: 1654 + BVRC20 + BVRC12 **+blocks:** Koomooloo 3+1 **Altitude:** ~900m

No89 is named after the birthdate of our estate vineyard Koomooloo in 1989.

