





MYSTIC SPRING

SHIRAZ

MARGARET RIVER | 2021

COLOUR Vibrant deep brick red, subtle purple hues

NOSE Perfumed lifted mulberry fruit with savoury notes

PALATE Plush, soft concentrated and generous with a savoury mid palate and rich soft chalky tannins

WINEMAKING Our Shiraz was hand-picked in the cool of the morning, gently destemmed and inoculated with a cultured yeast strain, and fermented at 24-28 °C. At dryness the wine was pressed off the skins and matured in French oak for nine months before being bottled in February 2022.

FOOD PAIRING Charcuterie, tomato-based pasta, pizza, or barbeque meats

VINTAGE NOTES The 2021 vintage was a bit challenging due to various rain events but fortunately our open canopies and modest yields resulted in some very pretty varietal wines which tend to be more restrained on the palate than other years. The tannins in our Shiraz are soft and supple, which contribute to a seemless soft approachable wine. QUICK NOTES:

VINTAGE: 2021

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100% Shiraz

BOTTLED: February 2022

GROWING AREA: Margaret River, WA

ALC %/VOL: 14.0 % v/v

TITRATABLE ACIDITY: 6.96 g/l

PH: 3.45

CELLAR POTENTIAL: Optimum 2024/ Best before 2030

OAK: French

MATURATION: 9 months





