

2022 SHIRAZ

**VARIETIES** 

Shiraz

**REGIONS** 

South West Australia

**NUMBERS** 

Alcohol 14% v/v pH 3.53 Total Acidity 5.6 g.lt Residual sugar 0.89 g.lt

# 2022 MADFISH SHIRAZ

## **TASTING NOTES**

Vibrant violet in colour with lively aromas of blueberry skin, Amarena cherries and raspberry jam. Dark forest berry and red liquorice perfumes leap out of the glass, preceded by a tart, blue stone fruit bouquet. The juicy, finely textured palate shows fresh blueberry coulis and ripe plums with a hint of clove spice, followed by the finest grind of white pepper. This medium-bodied wine is balanced by fruit freshness and a long acidity with a light dusting of tannin.

#### WHEN TO DRINK AND WITH WHAT

Ready to drink now and for a few years. The perfect match to a wide range of rich, wholesome foods, enjoy with fragrant lamb kofta with hummus and pita bread or alongside a Thai massaman beef curry.

# **ABOUT SHIRAZ**

Surely the national red grape of Australia. The name Shiraz is unique to the island continent, known as Syrah in all other regions. Shiraz has distinct identities in its Australian homes – the wines of Barossa, McLaren Vale, Hunter Valley, and Western Australia's Great Southern and Margaret River all express different stories.

MadFish Shiraz draws upon fruit from ideal growing locations in WA and shows the South-Western version of the grape in classic, juicy style – luscious fruit, plush, some spice and downright delicious!

## **ABOUT THE 2022 VINTAGE**

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

