

2018 Anne-Inspired Shiraz

The fruit for the 2018 Anne-Inspired Shiraz is primarily from Scholz Estate in Ebenezer, with a splash from Cricelli in Altona. The Scholz Estate fruit was de-stemmed but not crushed, then left to cold soak for 48 hours prior to inoculation. Post inoculation it received 2 x daily pump overs, over the course of 7 days until sugar dry. I then kept the final 300L (pressings portion) separate at pressing - this filled 1 x new French oak vessel.

This 300L, pressings component was aged for 8 months in its new oak vessel before I put together the 2018 Mars Express and 2018 Venus Express blends. 50% of the original new oak vessel was utilised in the Mars and Venus blends. The new oak barrel was then topped up with 125L Scholz free run from seasoned oak and 25L Cricelli from seasoned oak and spent a further 9 months in the original new oak vessel before bottling in late August.

50% of the Altona block was fermented as whole bunch, with the other 50% de-stemmed but not crushed. It received 2 x daily pump overs, over the course of 7 days until sugar dry.

The final blend was made up of the following;

- 275L (92%) Shiraz Scholz
- 25L (8%) Shiraz Cricelli
- 50% pressings
- 4% whole bunch
- 50% new French oak (tonnellerie D'Aquitaine, forest select – Allier) for 8 months before blending 2018 Mars Express and 2018 Venus Express. New oak topped up with seasoned oak components and aged for a further 9 months