

## PALADIN HILL

### SHIRAZ

MARGARET RIVER | 2019

**COLOUR** Deep brick red, with subtle purple hues

**NOSE** Complex aromas of liquorice spice violets and dark fruits

**PALATE** The palate is savoury, generous rich round and soft, with Rhone-like flavours of blueberry clove and pepper on the mid palate. A wine with abundant rich flavours and powerful persistent tannins which are soft and supple.

**WINEMAKING** The fruit was harvested from our Wills Domain Block Five Shiraz. Small berries and bunches were a feature of the vintage and were picked in the cool of the early morning and destemmed prior to being inoculated with a selected dried yeast strain. We managed to achieve many whole berries in the fermenter which resulted in some "whole berry" type flavours in the resultant wine. Pump overs were done using a turbo pique, which pumps volumes of juice gently over the cap to achieve gentle extraction. The wine was pressed after four days of maceration directly into barrels. The wine was then sulphured and matured in barrel for seventeen months prior to being stabilized, filtered and bottled.

**FOOD PAIRING** Slow-cooked lamb cassoulet, harmoniously accompanied by an array of meticulously selected, farm-fresh seasonal vegetables

**VINTAGE NOTES:** The 2019 growing season was characterized by a warmish winter, followed by an un-seasonally cool spring. This resulted in a delayed bud burst for most varieties, but earlier for Chardonnay. Flowering for other varieties was later and had no impact. Throughout the region there was very little Marri blossom (Eucalyptus species) a food source for silvereyes, which meant bird netting was essential to minimize damage. The summer was mild, resulting in a prolonged veraison a good two weeks later than normal. Overall, most varieties were picked one to two weeks later than normal.

#### QUICK NOTES:

VINTAGE: 2019

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100% Shiraz

BOTTLED: September 2020

GROWING AREA: Margaret River Western Australia

ALC %/VOL: 14.0 % v/v

TITRATABLE ACIDITY: 6.86g/l

PH: 3.42

CELLAR POTENTIAL: Best before 2030

OAK: French Oak: 30% new, 40% 1 year old, 30% 2-year-old & older

MATURATION: 17 months

