

ONEHAR



SHIRAZ

GREAT SOUTHERN

COLOUR

Deep garnet red.

NOSE

Dense, dark fruits - plum & forest fruits, with lifted white pepper & anise spice.

PALATE

Good fruit concentration dominated by a brambled fruit core and peppery spice, with sublime elegance. Juicy fresh acidity and gentle tannin profile. The palate finishes clean and fresh, with good length.

WINEMAKING

The fruit was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over and plunged twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of maturation, the wine was blended, fined then bottled.

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE 2018

WINEMAKERS
Kate Morgan

GRAPE VARIETY
Shiraz

GROWING AREA

Great Southern

TITRATABLE ACIDITY 6.5g/l

PH 3.6

ALC %/VOL 14.5 % v/v

CELLAR POTENTIAL 5 - 7 years

MATURATION
10 months in French oak

