# 2018 THE HATCHLING SHIRAZ





## **Technical Notes**

Varietal composition:	100% Shiraz
Region (GI):	Estate grown
	Marananga,
	Barossa Valley
Winemaker:	Matt Reynolds
Alcohol:	14.5% alc/vol
pH:	3.64
TA:	6.1 g/L
Residual Sugar:	2.45 g/L
Bottled:	18 October 2020



#### Vintage Conditions

The 2018 growing season got off to the right start with winter rainfall 10% up on average. However, as the growing season progressed, rainfall was down throughout spring and summer. Dry soils, combined with warmer temperatures escalated early canopy growth and led into perfect flowering and fruit set conditions. Higher than average temperatures in January and significantly higher February night time temperatures (5.8°C above average) brought harvest forward earlier than normal. The Indian summer through March and April ensured both full flavour and colour development. All in all, a very good vintage.

#### **Vineyard Selection**

The Hatchling Shiraz was sourced from several blocks within Schubert Estate Vineyards located in the sub<sup>®</sup>region of Marananga in the Barossa Valley

### Winemaking

The Shiraz grapes are hand-picked, destemmed and fermented in 5 tonne open top fermenters with twice daily pump-overs to achieve maximum extraction of colour, flavour and tannin. At the completion of fermentation, the wine is drained and skins basket pressed with free-run and pressings combined, blended and transferred to neutral French oak barriques for 15 months before final blending and bottling.

### **Tasting Evaluation**

*Colour:* Ruby, with a deep dark core.

*Aroma:* Lifted dark red fruits of mulberry, blackberry and plum with spice of whole black peppercorns and spice with undertones of chocolate and liquorice.

**Palate:** Rich and ripe fresh dark and black fruits fill the palate evenly and seamlessly, while held together with balanced and interwoven fine soft tannins culminating in a long and lingering finish. Drink now or cellar through the next decade for future enjoyment.

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