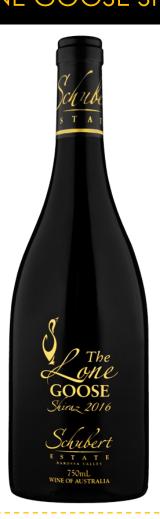
2017 LONE GOOSE SHIRAZ





Technical Notes

Varietal composition: 97% Shiraz,

3% Viognier

Region (GI): Estate grown

Marananga,

Barossa Valley

Winemaker: Matt Reynolds

Alcohol: 15% alc/vol

pH: 3.70

TA: 5.7g/L

Residual Sugar: 0.74g/L

Bottled: 27 February 2019



Vintage Conditions

2017 vintage was set by a near perfect growing season with a long-awaited wet winter with rainfall well above the long-term average. With one of the wettest spring seasons on record, minimised the risk of frost damage. Cooler than average spring and summer temperatures ensured a long, slow growing season allowed intense flavour development and retention of natural grape acidity. Harvest was two weeks later than normal as a result of late January and early February rainfall.

Vineyard Selection

The Lone Goose is a Shiraz Viognier blend sourced from Block 4 (clone 1654) Shiraz planted in 1998 and co-fermented with Block 1B Viognier (clone Montellier) planted in 1990 within the Schubert Estate vineyard located in the sub-region of Marananga in the Barossa Valley.

Winemaking

The Shiraz and Viognier grapes are hand-picked, destemmed and fermented (indigenous yeast) in 5 tonne open top fermenters with twice daily, remontage to achieve gentle extraction of colour, flavour and tannin. At the completion of fermentation, the wine is basket pressed with free-run and pressings wine combined and filled to neutral French oak 225L barriques for a maturation period of 20 months before careful barrel selection and blending.

Tasting Evaluation

Colour: Purple-black with deep core with garnet rim. High level of ruby red extract staining the glass when swirled.

Aroma: Mocha, dark chocolate notes with blueberry compote, grilled peaches, and fragrant blue violet floral notes. Subtle notes of crushed gum leaf and bay leaf with hints of cedar spice.

Palate: Rich sweet flavours of wild raspberry, strawberry and rhubarb coat the mouth surfaces. Dusty French oak tannins encompass the sweet red fruit. A nice fine acid line provides focus and direction. Subtle Viognier, peach flavours add further complexity.

An elegant wine that is drinking beautifully upon release, but will continue to provide drinking pleasure for many years to come. Shiraz Viognier blends are not just for Northern Rhone and cool climate New World wine regions. They are certainly at home in the Marananga sub-region of the Barossa Valley.

Drink now if you dare, or squirrel away to enjoy sometime over the next 25 years.