



THE Protocol

'LEARN THE RULES LIKE A PRO, SO YOU CAN BREAK THEM LIKE AN ARTIST.'

PABLO PICASSO

BYRONANDHAROLD.COM.AU



SHIRAZ

MARGARET RIVER

2019

COLOUR

Deep Crimson with purple hues.

NOSE

Perfumed and complex, showing dark berry, violets, warm spice, and cedar.

PALATE

Wonderfully flavoursome, plump, and velvety. Complex with layers of flavours.

WINEMAKING

The fruit was harvested in the cool, early hours of the morning, then destemmed & crushed into static fermenters where it was inoculated with yeast selected for varietal expression. Towards the end of fermentation some wine was drained to barrel to complete fermentation in the new oak barrels, the remaining wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was blended then bottled after 20 months of barrel maturation.

FOOD PAIRING

Dukkha crusted lamb rack with roasted beetroot.

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz, and more elegant cabernets.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Kate Morgan/ Rory Parks.

GRAPE VARIETY

Shiraz

GROWING AREA

Margaret River

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

5.7 g/l

PH

3.48

CELLAR POTENTIAL

6-8 years

OAK

French oak

MATURATION

18 months