



# tandem



## TANDEM SERIES

SHIRAZ 2019

Western Australia



### COLOUR/

Garnet red with a red hue

### NOSE/

Enticing aromas dark berry fruits, pepper and sweet spice.

### PALATE/

Fruit driven wine, bramble fruits, dark plum, peppery spice and savoury nuances. The palate is supported by well-integrated tannins providing structure and a long, fine finish.

### WINEMAKING/

The Shiraz was machine harvested then destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. Maceration was not extended due to the same reason. The wine was then pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and Oak tannins. The wine was blended and bottled after 12 months maturation.

### FOOD PAIRING/

Perfect with grilled steak served with roasted potatoes and a green salad

### 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

GRAPE VARIETY

Shiraz

BOTTLED

GROWING AREA

Western Australia

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

6 g/l

PH

3.55

CELLAR POTENTIAL

3 - 5 years

OAK

French Oak

BYRON & HAROLD  
E S T A T E

