

shadowfaX



TASTING NOTES

2019 K Road Shiraz

Harvest date	5th of March 2019
Vineyards	Werribee
Viticulture	Good rains in early spring set up the season, with soil moisture levels lasting through the growing season in our dry grown Werribee vineyard. December through to harvest had moderate temperatures, with little rain, ideal ripening conditions.
Winemaking	Carefully hand harvested fruit was picked in the cool of the morning to retain vibrancy. The fruit was destemmed into small open fermenters, where wild yeast performed their magic. The wine was then pressed and left to rest in 50 % new French puncheons.
pH	3.54
Titrateable acidity	5.0 g/L
Alcohol	14.5%
Residual sugar	Nil
Colour	Dark red to black with a ruby hue.
Bouquet	The nose directly impresses with dark loganberries, briary spice, wrapped around a core of plum fruit and black olive. Flecks of brighter fruits and candied ginger give lift and vibrancy, and a suggestion of new oak brings the wine back into the savoury realm.
Palate	Satsuma plums and blackcurrant fruits explode onto the front palate. Brooding spices and black olives and further intrigue. Hints of dark chocolate. Fine but firm tannins build through the palate leading to a crescendo of flavours that resonate with the drinker long after the wine has left ones lips. The wine is seductively savoury with enough bright fruit to remain vibrant and fresh.
Cellaring	Drink now through 2040
Food match	Slow cooked beef brisket, baked field mushrooms with blue cheese, fried goose.
Release date	October 2020