



VITICULTURE

100% Estate-grown and hand-picked from multiple blocks across the Estate.

Harvest date: 2 March 2016

Vine clone, age & features

Clone 56. Vertical shoot positioning. Planted in 2006 on rootstocks.

Site selection

An elevated exposed site, with leaner soils, ideal for cool climate Shiraz where reduced vigour gives greater concentration.

Vintage notes

The warmth of the 2016 vintage in the Yarra Valley meant our later ripening varieties came in relatively early. These conditions allowed the vines to achieve ideal ripeness and flavor. Yield was 7 tonnes per hectare.

WINEMAKING

Skin contact time: 21 days

Yeast type: Natural ferment

Fermentation time: Six days

Malo-lactic ferment: 100%

PH: 3.60

TA: 6.41 g/L

Cooperage: Francois Freres, Mercurey, Grenier

Alcohol: 14.5%

Vessel type, age and size

Fermented in open format, (4000L) and matured over 18 months in French Oak puncheon (500L) and barrique (225L) (10% new barriques).

Winemaker notes

The Shiraz is made in traditional cool climate style, with spice and blackberry aromas, full fruit, integrated tannins, and an elegance to the palate.