



## 2016 SHIRAZ VIOGNIER

### CULTIVATED.

All fruit is estate grown. A very different vintage yet again. A dry warm Spring and Summer meant it was tracking early but a tropical rain event in February which saw 80 mm across the region pushed back harvest dates slightly. The reds appreciated this rainfall. The slower than usual ripening allowed for better flavour development. Although we thought the whites may suffer berry split and disease pressure, the rainfall was early enough and it was followed by warm, dry conditions with fresh sea breezes daily which helped the whites recover.

The Viognier was outstanding with great aromatics, perfume and length of flavour. The day before we harvest all fruit not deemed good enough is removed from the vine by our team of highly trained viticulturists. The following day the fruit is harvested using the selective harvester. The fruit is then transported to the winery for processing.

### CRAFTED.

The fruit is received at the winery where it is gently transferred into a static red fermentation vessel, along with a Rhone yeast isolate ready for fermentation. The fruit is left for 24 - 48 hours for a small cold maceration, before we begin pump overs for 2 weeks and if required some manual juice drain offs. The red must is then pressed into a stainless steel vessel for malo lactic fermentation to occur. The hearts of the wine are transferred into the new French oak barriques for malo lactic fermentation. The Bulk of the wine is then transferred into barrels for maturation all up 16 months. The barrels showing lifted floral, red fruits, integrated spicy oak and a long mouth feel are selected.

### CHERISHED.

**COLOUR** Brilliant ruby red.

**AROMA** Intense aromas of red fruits, cherries, cranberries, with liquorice coated raspberry confectionery sweetness. Layers of spice, cashew nuts and tobacco dance together with the apricot lift.

**FLAVOUR** A lovely soft and round wine. A generous mid palate of red fruits and spice dominate the flavour profile. The fine tannins create a length of succulence and balance and the oak adds a sweetness of vanilla.

**ANALYSIS** | Alc 13.7% | pH 3.59 | TA 6.0 | RS 0.99g/l