

LIGHTFOOT & SONS

PREMIUM GIPPSLAND WINE

Lightfoot & Sons - 2015 'Myrtle Point' Shiraz



Viticulture	The 2015 growing season was a welcome recovery after the frost of 2014. A fairly wet, mild spring got the vines off to a good start, with favourable conditions throughout the flowering period. A slightly smaller than average crop set, although the bunches were nice and even. With the wet spring there was vigorous growth and the vines were all shoot-thinned, as well as some trimming and leaf plucking being carried out leading up to Christmas to open up the canopy and get some sunlight onto the fruit. Post Christmas, the weather stayed true to the Gippsland norm, with some lovely warm days and cool nights, which lead the ripening along slowly and evenly. With no extreme weather events, the grapes ripened steadily until vintage began on Sunday the 8 th of March.
Winemaking	The 2015 <i>Myrtle Point</i> Shiraz was picked over 17 days between the 1 st and the 17 th of April, at Baumés between 13.0° and 13.7°. The grapes were gently de-stemmed into small open fermenters, and cold-soaked for 3 days. All ferments were inoculated with yeast, and then hand-plunged two to three times daily until the completion of fermentation. The wine was then left for another 4 days of extended maceration before being pressed directly to a mixture of new (15%) and old French Oak Barriques and Hogs Heads, and allowed to undergo complete Malo-lactic fermentation. A mixture of cooperages was used, including Sirugue, St. Martin and Francois Frere; with wood sourced from the forests of Allier, Nevers and Vosges
The Wine	An elegant and fragrant cool climate Shiraz. Medium bodied with texture and structure. Aromas of violets and black current. An intense palate of blackberries, dark plum and black cherry with hints of spice Fine-grained tannins and French oak.
Reviews	"Here's one for the ultra savvy 'cool climate shiraz brigade'. All power to them. This has plenty of get-up-and-go. It's aflame with white pepper and leafy spice, both the nose and the palate bursting to show their savoury wares. The fruit comes ripe, well polished and svelte; it tastes of assorted berries and plums, garden herbs and woodsmoke, the perfect complement to the pops of spice. Tannin is then supple and well-formed. It's not a big wine, naturally, but it refuses to be easily dismissed. It's pretty with personality. This is a goodun". 93 Points. Campbell Mattinson, The Wine Front, April 2017.
Vineyard	Lightfoot & Sons <i>Myrtle Point</i> Shiraz is made exclusively from grapes grown by the Lightfoot family on their <i>Myrtle Point Vineyard</i> in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the <i>Myrtle Point</i> vineyard is <i>Terra Rosa</i> over limestone.
Harvest Dates	Picked over 17 days between the 1 st and 17 th of April 2015.
Clone	Unknown clone sourced from "Limestone Ridge" Coonawarra.
Alcohol	13.8% Alc/Vol
pH	3.55
T/A	7.20 g/L