

LIGHTFOOT & SONS

2016 'Myrtle Point Vineyard' Shiraz



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| Viticulture | 2016 was the kind of year Viticulturists hope for every year. Plenty of winter rain ensured the soil moisture profile was fully topped up leading into spring thus allowing the vines to make the most of the mild conditions spring provided. Unusually calm conditions wind-wise allowed the shoots to grow as they pleased, as well as providing excellent conditions for flowering. The mild stable weather led to the vines setting a slightly larger than average crop of even sized bunches. The usual Shoot-thinning, positioning and trimming occurred throughout the spring and into early summer. The post-Christmas, late summer weather did its bit and gave plenty of sunshine, minimal rain and no major heat events, which led to a nice slow ripening period. This slow ripening led to good acid retention in the fruit, which maintained a beautiful fruit profile up until and during the harvest beginning on the 31 st of March, finishing on the 7 th of April. These harvest dates were consistent with the long term average for Myrtle Point Shiraz. |
| Winemaking | The 2016 <i>Myrtle Point</i> Shiraz was picked over 8 days between the 31 st of March and the 7 th of April, at Baumés between 12.9° and 13.5°. The grapes were gently destemmed into small open fermenters, and cold-soaked for 3 days. All ferments were inoculated with yeast, and then hand-plunged two 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 | A true example of cool climate Shiraz; medium-bodied, elegant and aromatic. Black current and vibrant dark berry fruit, a hint of spice and French oak and fine silky tannin. |
| Vineyard | Lightfoot & Sons Myrtle Point 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 Strait, 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 8 days between the 31 st of March and the 7 th of April 2016. |
| Clone | Unknown clone sourced from "Limestone Ridge" Coonawarra. |
| Alcohol | 13.5% Alc/Vol. |
| pH | 3.60 |
| T/A | 7.60 g/L |