

2018 'Myrtle Point Vineyard' Shiraz



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| The Wine | A true example of cool climate Shiraz; medium-bodied, elegant and aromatic. Black currant and vibrant dark berry fruit, gentle spice and French oak and fine silky tannins. |
| Winemaking | The 2018 Myrtle Point Shiraz was picked over 2 weeks between the 28 th of March and the 11 th of April, at Baumés of between 13.2° and 13.6°. The grapes were destemmed into small open fermenters and left to soak for two days. Subsequent inoculation with 'Enoferm Syrah, and 'Lalvin Clos' yeasts got the wine fermenting. Hand plunging twice a day gently extracted colour and tannins from the skins. At the completion of the fermentation, the wine and skins were left to do a post-ferment maceration for a further 4 days. The skins were then pressed and both free-run and pressings fractions were combined together in a tank, and then run to a mixture of new (14%) and seasoned French Oak barrels where it underwent Malo-lactic fermentation, and 10 months maturation. Cooperages used for the new Oak component were Sirugue and Damy, with wood coming from the Allier and Betranges forests. |
| Viticulture | <p>The 2018 vintage will be remembered as one of particularly high quality. Unusually dry winter conditions continued through summer, with the only rainfall fortunately coming with ideal timing. These conditions allowed the vines to progress through summer without complication, ripening a slightly larger than average crop of grapes.</p> <p>All the Shiraz vines were trimmed in October and again in December to create an open and light filled canopy. The unusually warm and dry conditions persisted throughout the Summer and brought ripening forward so that harvest occurred about 10 days earlier than the average.</p> |
| Vineyard | Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate. |
| Soil | The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic <i>Terra Rosa</i> over <i>Limestone</i> which is highly unusual in Gippsland. |
| Reviews | "Peppery, mid-weight shiraz offering a sweet core of black cherried fruit before toast and clove characters sweep in. Much going on in the glass here; there are peppery, meaty, woody spice notes aplenty" 93 Points – 2021 James Halliday Wine Companion |
| Harvest | Picked over 2 weeks between the 28 th of March and the 11 th of April 2018. |
| Clone | Unknown clone sourced from "Limestone Ridge" Coonawarra. |
| Alcohol | 13.9% Alc/Vol. |
| pH | 3.59 |
| T/A | 7.40 g/L |
| Vegan | Vegan Friendly |