

## 2016 RIVER BLOCK Shiraz



<b>The Wine</b>	A medium bodied Shiraz with fine grained, structured tannins. Aromas of licorice, cedar and spiced plums. A textured, fruit driven palate that is delicious to drink now, but will also reward cellaring for many years to come. The River Block sits on a limestone bluff above the Mitchell River. Planted in a seam of rich red soil layered over the limestone with a gentle easterly aspect, the River Block yields Shiraz of complexity and elegance.
<b>Winemaking</b>	The River Block fruit was handpicked on the 7 <sup>th</sup> of April. The fruit was gently destemmed with the aim of retaining as many whole berries as possible. The fermenting grapes were hand plunged twice daily. Following primary fermentation the vat was sealed up and the fresh wine was left in skin contact for 100 days. After this extended time the wine was pressed and transferred to French oak barrels for maturation, 40% of which were new barrels.
<b>Viticulture</b>	Following a mild spring with plenty of rainfall, the Shiraz vines were tended, trained and shoot-thinned to allow for a balanced, open canopy that would provide for both airflow and sunlight penetration. Flowering led to a small but quality crop of fruit throughout this vineyard. From flowering all the way through to harvest the vines were closely observed to identify the best pocket of fruit from which to produce this wine. Ultimately, this led us to an isolated section of the Shiraz vineyard we named the "River Block", a small part of the vineyard at the top of the cliff overlooking the Mitchell River.
<b>Vineyard</b>	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 Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.
<b>Soil</b>	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 over Limestone</i> which is highly unusual in Gippsland.
<b>Review</b>	<b>95 Points</b> "Unequivocally struts its cool climate DNA, but it still feels ripe and approachable. Dark fruit, peppery spice, cedar and licorice are all in play; the medium bodied palate with supple tannin" - 2020 Halliday Wine Companion
<b>Production</b>	160 dozen
<b>Harvest Date</b>	7/4/2016
<b>Yield:</b>	1.9 t/acre.
<b>pH</b>	3.61
<b>T/A</b>	6.8g/L
<b>Alcohol</b>	13.6% Alc/Vol