

## 2018 RIVER BLOCK Shiraz



<b>Accolades</b>	<b>TROPHY – Best Shiraz</b> – Gippsland Wine Awards 2019 <b>GOLD MEDAL - 95 Points</b> – Gippsland Wine Awards 2019
<b>The Wine</b>	A complex and elegant Shiraz, darker berry fruits with supple, mouth-filling tannins. A textured, fruit driven palate that is delicious to drink now, but will also reward cellaring for many years to come.
<b>Winemaking</b>	The River Block fruit was handpicked on the 12 <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. The wine spent 10 months in barrel. Coopers used were Sirugue and St Martin.
<b>Viticulture</b>	<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>A successful flowering led to a quality crop of fruit throughout the vineyard. All vines were thinned, tended and trained throughout the growing season to allow for full sunlight penetration and flavour development. 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.</p>
<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>River Block</b>	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.
<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>Production</b>	150 dozen
<b>Harvest Date</b>	12/4/2018
<b>Yield:</b>	2.1 t/acre.
<b>pH</b>	3.58
<b>T/A</b>	7.87g/L