

## The serious stuff:

The Shiraz for this wine was sourced from the two vineyards in the Frankland River region of Western Australia.

Fruit from individual vineyard batches were picked in the cool of night and fermented separately between 24-26 C for 12 days with extended skin contact to optimize flavours, colour and tannin profile. Individual batches were barrel aged for an additional 20 months, and then classified and blended prior to bottling. The final rustic addition of 8% Tempranillo from Bill's Calgardup Vineyard in Margaret River rounded the blend off beautifully.

Harvest	April 2014
Maturation:	24 months in new and used French oak
Bottled:	May 2016
Alcohol:	14.0% vol
pH:	3.51
TA:	5.6 g/L
VA:	0.41 g/L

## But, what does it taste like?

It's an orgy of bright red berries and yummy fruit. At first glance, one could mistake this puppy as cute, cuddly and toilet trained. No way – there is a beast within. It's rich, ripe and full of delicious Frankland River Shirazy goodness, and old world like savoury charm.

More Stevie Ray than Stevie Wonder.

