



SINGLE VINEYARD

FOUR KINGS

2017 / Shiraz



BLEND

100% Shiraz.

COLOUR

Dark red.

AROMATICS

Lifted notes of mulberries, liquorice and hints of dark chocolate.

PALATE

A generous palate of dark forest fruits and chocolate that is well supported by powdery tannins. A long and chocolaty finish completes this Shiraz.

OAK MATURATION

18 months in François Frères, Saint Martin and Damy.

AGEING POTENTIAL

5 – 8 years.

WINEMAKING

Grapes were picked during the early hours of the morning while it was cool to allow cold soaking to gently extract colour and skin tannins. The grapes were fermented in open fermenters to allow gentle pump-overs three times a day. Post alcoholic fermentation the wine was transferred to 30% new French and American oak barrels and 70% older French barrels for malo-lactic fermentation. The wine was left to mature for 18 months before bottling. The wine was fined and filtered before bottling.

WINEMAKING DATA

Geographical Indication / Manjimup

Harvest Date / April 2017

pH / 3.57

Titrateable Acidity / 5.86 g/L

Alcohol / 13.6%