



SINGLE VINEYARD

FOUR ACES

2018 / SHIRAZ



BLEND

100% Shiraz

COLOUR

Dark red.

AROMATICS

Notes of mulberry, bramble, raspberry, cigar box and pot-pourri.

PALATE

Intense flavours of rose, creamy chocolate, tiramisu, cherry liquor,

OAK MATURATION

14 months in New French oak.

AGEING POTENTIAL

8 - 10 years.

WINEMAKING

The grapes were machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins. The wine was then transferred in barrel for malolactic fermentation allowing a soft integration of the grape and Oak tannins. Two of the highest quality barrels were selected and the wine is unfinned

WINEMAKING DATA

Geographical Indication / Manjimup, WA

Harvest Date / April 2018

pH / 3.64

Titratable Acidity / 6.45 g/L

Alcohol / 14.90%