



MARGARET RIVER



# HOME BLOCK SHIRAZ

## WINE SPECIFICATION

**Vintage** | 2016

**Grape variety** | 100% Shiraz

**Oak maturation** | 40% new and 60% older French

**Typical analysis** | 14% Alc/Vol

**Release date** | December 2018

## TASTING NOTES

**Colour** | Deep red with red-purple hue

### Aroma

Concentrated and aromatic displaying lifted floral notes with dark fruits of plum and blackcurrant pastille. There is a heady mix of cocoa powder, gravox, gravel and bacon fat with hints of camphor, balanced toasty oak, spice and white chocolate.

### Palate

Rich and full with an almost creamy texture and very fine grain tannins. Once again there is a complex array of characters leading with bacon fat, earth, prune, wood spice and ripe dark fruit. There is a hint of camphor with a waft of incense smoke. A complex but approachable Shiraz that is drinking well upon release but will gain further complexity with age.

### Food matches

Seared prime beef and roasted root vegetables.

### Peak drinking

Drinking well now but will show further integration over the next 6-8 years

## WINEMAKERS COMMENTS

### Viticulture

The Home Block Shiraz vineyard comprises 0.7 ha of open lyre, minimal irrigated vines planted on ironstone gravel over deep friable loam. Judicious shoot and bunch thinning is always used to maintain a very light crop which was hand picked in early March of 2016. Harvested at 13.2° Baume the fruit exhibited intensely concentrated flavour and colour.

### Winemaking

The hand picked fruit was harvested early in the morning and processed straight away. 5% whole bunches, including stalks were placed into the bottom of the fermenter before filling. The remaining fruit was de stemmed into the small open fermenter with heading down board, which keeps the cap fully submerged between drain and returns. After nine days of fermentation, the fruit was pressed into a blend of new and used French Burgundian barrels. 75% of the barrels were filled with full solids, where they were stirred on lees to add texture and complexity.

### Storage/Bottling

Maturation lasted 14 months before the wine was carefully blended and bottled. Bottled under screw cap to retain freshness in a premium Burgundy bottle. Held in bottle for approximately 20 months prior to release.

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