



MARGARET RIVER



LIFESTYLE SHIRAZ

WINE SPECIFICATION

Vintage | 2017

Grape variety | 100% Shiraz

Oak maturation | Portions of old and new French oak for 15 months

Typical analysis | 13 % Alc/Vol

Release date | September 2019

TASTING NOTES

Colour | Medium-deep red with purple hue.

Aroma

Clean, elegant and perfumed aromatics showing aniseed, pepper, boysenberry and milk chocolate. The toasty oak is well integrated with an underlying meaty-gravox complexity

Palate

Medium bodied with soft silky tannins and a plush mouthfeel. The seductive palate has bright and complex characters of aniseed, pepper, violet, boysenberry and subtle oak. A wine with great drinkability.

Food matches

Traditional Australian BBQ or veal scallopini with sage.

Peak drinking | A most attractive and approachable style to enjoy at a young age. Drink now.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the northern sub-region of Margaret River (Yallingup). Meticulous management of bud numbers and shoot thinning ensured a balanced canopy for the crop to be ripened. Particular attention is paid to sourcing fruit from the well regarded gravelly soils of northern Margaret River. The 2017 vintage had a cooler growing season which pushed out our picking dates around three weeks later than normal.

Winemaking

Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under controlled temperature conditions. Around 5% whole bunches were added to the fermenter before filling. Extraction was achieved by daily draining of wine away from skins and returning back over the top. The wine was pressed to tank after 7 days on skins where 50% was sent to new and older french barriques to complete the primary and malo-lactic ferment. A small portion of barrels were left on full lees where they were stirred fortnightly to add texture and complexity.

Storage/Bottling

Maturation in tank and barrel lasted 15 months before the wine was carefully blended and bottled. Sealed under screw cap to retain freshness in a burgundy bottle.

foresterestate.com.au
info@foresterestate.com.au

P: 08 9755 2788 F: 08 9755 2766
1064 Wildwood Road Yallingup WA 6282