



LIFESTYLE SHIRAZ

WINE SPECIFICATION

Vintage | 2023

Grape variety | 86% Shiraz, 14% Fer

Oak maturation | Portions of old and new French oak for 12 months

Typical analysis | 13.8 % Alc/Vol

Release date | October 2024

TASTING NOTES

Colour | Deep red with purple hue.

Aroma

Fragrant and concentrated with a ripe core of dark fruits, a floral perfume and a smattering of white pepper. There's balanced toasty oak in support that allows the purity of fruit to shine through.

Palate

Plump and textured with loads of silky tannin. There are ripe fruit characters of boysenberry and plum with pepper, aniseed and subtle toasty oak. A ripe and concentrated wine with plenty of fruit punch and complexity.

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 2023 vintage was a mild year in Margaret River allowing plenty of time during March and April to ripen fruit to our specification.

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 to 12 days on skins where 50% was sent to new and older french barriques to complete the primary and malo-lactic ferment.

Storage/Bottling

Maturation in tank and barrel lasted 12 months before the wine was carefully blended and bottled. Sealed under screw cap to retain freshness in a burgundy bottle.