



MARGARET RIVER



# SHIRAZ

## WINE SPECIFICATION

**Vintage** | 2016

**Grape variety** | 100% Shiraz

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

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

**Release date** | October 2017

## TASTING NOTES

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

### Aroma

Clean, bright and perfumed with spice, pepper, aniseed, chocolate, plum and boysenberry. There is a lifted violet-incense perfume with underlying cedar oak.

### Palate

Plump and textured with soft fine tannins. The suave and seductive palate shows pepper, milk chocolate, aniseed, plum and boysenberry. This rich, ripe and juicy wine is ready for drinking now.

### 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 2016 vintage saw some late summer rain during the veraison period (colour change in berries). This had minimal effect on the grapes with the following warm conditions allowing the fruit to fully ripen with minimal disease pressure.

### 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 16 months before the wine was carefully blended and bottled. Sealed under screw cap to retain freshness in a burgundy bottle.

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