

# WYJUP COLLECTION

## SHIRAZ 2017

### THE VINTAGE

The maritime influenced Mediterranean climate of the Great Southern produced a wet winter, followed by cool conditions in the months of August and September. Bud burst was delayed whilst cool conditions prevailed throughout the season. This ensured both uniform vine growth and bunch formation. Phenolic ripeness was achieved later than normal, and therefore, the last stages of fruit development occurred during the cool moderate months of March and April. The prevailing Southern Ocean winds in March and the cool crisp nights of April slowed development, producing fruit with ripe delicate tannins and balanced acidity.

### THE WINEMAKING

Destemmed whole berries chilled to 5°C and transferred to open fermenter for cold soak with a small amount of whole bunches. Allowed to warm then inoculated with a cultured yeast strain and fermented for 13 days on skins with a combination of hand plunging and pumpover twice daily, peak temperature approx. 30°C. Pressed to tank and racked to French barriques (35% new) for malolactic fermentation. 15 months maturation in French barrique followed by 3 months in old puncheons, minimal fining then bottled.

### THE WINE

A complex aromatic nose showing blueberries, balanced well with complex spice and violet floral notes.

The nose follows through to a palate of dark berry fruits with flinty minerality, pepper and spice. Fine tannins frame a fleshy palate of cool climate Shiraz with old vine concentration and tremendous length. The finish is clean with well balanced acidity and fine tannin supporting a savoury dark fruit palate with lingering spice, subtle char and flint.

Food pair with Seared lamb fillet, pepperberry jus & crisp fennel salad.

### THE DATA

Alcohol:  
14%

Standard  
Drinks:  
8.3

Titratable  
Acidity:  
6.68

pH:  
3.63

BOTTLES  
MADE:  
540

