

# WYJUP COLLECTION

SHIRAZ 2019

## THE VINTAGE

The preceding 12 months to the 2019 vintage were dry; however, timely rains during late winter and early March produced enough sub-surface moisture to advance vine health and fruit ripening capacity. During vintage cool nights and mild days, reduced sugar accumulation and maintained the fruit's natural acidity. Combined with the low yields, this cooler and wetter vintage produced wines of supple and elegant flavours with lower alcohol and balanced acidity.

## THE WINEMAKING

A combination of handpicked and machine harvested fruit was destemmed, chilled and transferred to open fermenters for cold soaking. The must was allowed to warm naturally before being inoculated with a cultured yeast strain and fermented on skins with a combination of hand plunging and pump overs twice daily throughout. Pressed to tank and racked to French barriques (30% new) for malolactic fermentation and maturation for 14 months, before blending, filtration and bottling.

## THE WINE

Deep maroon with purple hues.

Sweet ripe blackberries, violets, and dark chocolate on the nose. Densely layered blue fruits on a firm mid-palate, with cool climate natural acidity, and fine-grained tannins from the fruit integrated with French oak provides support, length and complexity.

The wine can be cellared for 10-15 years

*Pair with Traditional Osso Bucco*

## VINEYARDS

Shiraz  
100%)  
Bouverie  
(100%)

## THE DATA

Alcohol:

14%

Standard

Drinks:

8.3

Titrateable

Acidity:

6.5

pH:

3.6

BOTTLES  
MADE

1548

