



TONY SMITH

Tony Smith was born in England and migrated to Australia in 1960 before settling in Mount Barker, WA, on a farming property he named 'Bouverie' after his mother's maiden name. Shiraz and Cabernet Sauvignon were planted on the property in '68, followed by the establishment of the 'Wyjup' vineyard in '71.

Tony founded Plantagenet Wines in '74, the first commercial winery in the Great Southern region, in an apple packing shed in the township of Mount Barker. He steadily positioned Plantagenet as one of the leading wineries in WA, expanding and winning multiple medals and awards.

He made an immense contribution to the wine industry including leadership positions with the Great Southern and WA Wine Industry Associations, WA Wine Show, Australian Small Winemakers Forum, Australian Wine and Brandy Corporation, Winemakers Federation and as a member of the Geographical Indications Committee to establish the official wine regions in Australia.

After selling his remaining third share of Plantagenet to Lionel Samson & Son in '00 he remained Chairman until '04. Tony is now retired and lives in Mount Barker with wife Alison. He has four children and nine grandchildren. The Bouverie property is still held by his family, with its fruit sold to Plantagenet.

Tony is regarded as a pioneer of the modern WA wine industry and has been awarded the Jack Mann Memorial Medal, an Honorary Industry Patron and life membership of the Mount Barker Wine Industry Association. This wine celebrates Tony's passion, vision and foresight.



TONY SMITH

A wine which is crafted and released only from exceptional vintages

VINTAGE 2018 VARIETAL Shiraz

BOTTLES MADE 1080 GI Mount Barker, Great Southern

VINEYARD Bouverie vineyard - first planted in 1968.

COLOUR Deep purple

AROMA Brooding, deep, rich, graphite, earth, gravel, dark berries (blueberry, blackberry & mulberry), subtle white pepper, violet florals and complex chinese five spice.

PALATE Firm, tightly structured, full bodied but stylish, cool climate style. Incredible density of layered fruits, spice and licorice with savoury edge. Tannins are firm and gravelly yet fine. Length and power.

CELLARING Built to age with cellaring potential up to 20 years.

FOOD PAIRING Lamb shanks with lemon couscous.

WINEMAKING Fruit was harvested in the cool morning, gently destemmed, chilled and transferred to small open top fermenters for cold soak. After 6 days the ferment was allowed to naturally warm up before being inoculated with a cultured yeast strain. The fermentation was managed with regular gentle plunging and aerative pumpovers, staying on skins for a total of 21 days before being drained and pressed to tank then racked to barrel for malolactic fermentation. The wine was matured in barrel for 16 months with 3 aerative rack and returns through this time. The final blend was an individual barrel selection - the absolute best of the best, which was racked to tank and rested for two months before filtration and bottling.

MATURATION 16 months in French oak barriques (43% new).

VINTAGE CONDITIONS A sublime vintage, conducive with all great southern varieties in expressing its own distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm and moderate up until march. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

T/A 6.8 ALC 14.5-% pH 3.43