

PLANTAGENET

GREAT SOUTHERN | WESTERN AUSTRALIA

WINES



SAMSON SHIRAZ · 2017

BLEND

Shiraz

COLOUR

Ruby Red.

AROMATICS

Ripe berry fruit aromas jump from the glass along with hints of dark chocolate and savoury spice.

PALATE

A medium bodied wine with dark plum, hints of blueberry, with a savoury earthy tone supported by subtle integrated oak.

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to warm up and then inoculated with yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins.

VINTAGE 2017

The 2017 growing season saw above average rainfall late in the winter, followed by another event in early spring increasing soil moisture. This combined with warmer than average October temperatures resulted in higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging cooler vintage resulting in leaner, elegant more complex, austere styles.

WINEMAKING DATA

Geographical Indication / Great Southern

pH / 3.66

Titrateable Acidity / 5.55 g/L

Alcohol / 13.4%

