

TECHNICAL & TASTING NOTES

WINE ART SERIES SHIRAZ

VINTAGE 2021

% VARIETAL 98% SHIRAZ, 2% MALBEC

Label artwork by Ngarra, entitled "Badjerrunggu and Manganda"

THE YEAR

2021's mild summer vintage produced wines showcasing excellent varietal definition with incredible length and clarity.

2020's winter was typically wet and windy with heavy falls in July, August, and September, resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards during the final days of December, while Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, although a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Rain in April, alongside sunny mild days and cool nights allowed the reds to develop beautiful ripe skin tannins, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in the final days of March, with the last of the estate fruit picked on April 18.

TASTING NOTES

A fragrant and perfumed nose is highlighted by violets and rose petal. A dense core of dark fruits in symmetry with blueberries, red currants and boysenberries is the primary fruit corridor. An array of spices of star anise, Sichuan pepper and cinnamon quill supply underlying complexity. Subtle nuances of petrichor provides extra detail.

Layered, luscious and concentrated, the palate is focused on blueberries and mulberries. There is vibrancy, freshness and drive, defined by natural laced acidity throughout. A graphite and mineral thread foil ties in the primary fruits and acidity, leading to a diligent and polished finish.

VINIFICATION

Fruit was fermented in both open and closed fermenters with 20% being whole bunches to enhance vibrancy and lift. Ferment vessels were plunged and pumped over daily and the wine run to new, one- and two-year-old barrels for malolactic fermentation. The wine underwent malolactic in barrels and after six months the various components were blended and matured in barrels for a further twelve months. After assemblage the wine was fined and readied for bottling.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.31 G/L	FINAL PH	3.28
BOTTLING DATE	6 - 7 December 2022	RELEASE DATE	July 2023

