

TECHNICAL & TASTING NOTES

WINE Art Series Shiraz
VINTAGE 2023
% VARIETAL 99% Shiraz, 1% Malbec

Label artwork by Tjulkiwa Atira Atira, entitled "Arulya".



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week of November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny and fine weathered flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically, there was no Marri blossom following the immense bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Shiraz and Cabernet were harvested in April with the final grapes picked on April 27.

TASTING NOTES

The nose displays elevation, vibrancy and fragrance, highlighted with cherry blossom, violets, and rose water. Threaded within is a core of blue fruits, mulberries and damson plums. White pepper, anise, cinnamon and clove provide extra layers of complexity. Delicate, woven, and layered, there are blackberries, black pastille and blueberries surrounding the palate. A fine graphite line through the mid-palate aligns with bright acidity and elegant tannin. Gentle and balanced stalk components fill out the mouthfeel and lead on to a long, lingering and savoury finish.

VINIFICATION

All fruit was individually berry sorted and fermented in open and closed fermenters, with selected parcels seeing 20% whole bunches on top to enhance vibrancy and further lift. Ferment vessels were plunged and pumped over daily and the wine run to new, one and two-year-old barriques and larger format French oak. The wine underwent malolactic fermentation in barrels and after six months, the various components were blended and matured in barrel for a further twelve months. Following assemblage, the wine was fined and prepared for bottling.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.83 g/l	FINAL PH	3.34
BARREL MATURATION	18 months	TYPE OF OAK	French
% NEW OAK	30%	RELEASE DATE	May 2025