



2018

Fortified
Shiraz

Winemakers Collection

EXCLUSIVE
RELEASE

Mudgee, New South Wales

Hand selected Sourced from single vineyards, a small batch, hand crafted wine that delivers true varietal character and the purity of its place.

Cultivation

Region:	Mudgee
Vineyard:	Cumbandry
Average Vine Age:	22 Years
Pruning:	Hand
Geology:	Well drained red loam soils

Vinification

Varietal:	Shiraz
Winemaking:	Picked at optimum ripeness, crushed to red fermenter, inoculated for ferment. Fermented warm, with twice daily long pumpovers for good colour & flavour extraction. When getting close to the desired residual sugar level, the fermenting wine was pressed off skins & then fortified with neutral grape spirit at 6 Baume to arrest the ferment. The wine was then transferred to neutral old 500L wine puncheons for 18 months maturation. Racked carefully out of oak, as no filtration prior to bottling.
Yeasts:	Lalvin Clos
Oak:	Large format 500L neutral old wine puncheons
Tasting Note:	Lifted nose, with sweet red fruits, dark cherry & earthy notes. Palate very integrated, showing lovely balance between residual sweetness, alcohol & fruit weight.

Statistics

Alcohol:	18%
Ph:	3.8
Total Acidity:	4.9
Residual Sugar:	130
Cellaring:	10-20 years
Production:	3,750 bottles

