

SRS FRANKLAND RIVER SHIRAZ 2012

2012 Vintage

2012 was a wonderful growing season for red grapes right across the state. Although yields were solid, there was no problem getting the larger than average crops ripe. Weather conditions were dry and warm enabling winemakers to pick when the fruit was perfectly ripe and the tannins had reached physiological maturity. Better than average yields of high quality fruit.

Vineyards

The 2012 S.R.S. Shiraz was made exclusively from grapes purchased off the Riversdale vineyard, a vineyard long renown for growing high quality red fruit. Frankland River Shiraz fruit and vines behave very differently than Shiraz vines and grapes grown in Margaret River. Grape vines grow more moderately in Frankland and the bunches and berry size are much smaller. From a winemakers perspective the tannins are also more refined and classy than the tannins in Margaret River Shiraz wines.

Winemaking

The Riversdale vineyard fruit was machine harvested and delivered to the winery in the early hours before being crushed and transferred into an open fermenter. The must was soaked for 6 days before the wild ferment kicked in. The cap was hand plunged and then pressed to tank soon after the fermentation was complete. After MLF was started in tank the wine was transferred into 40% new French oak for 16 months maturation. This wine received a light egg white finning before filtration and bottling.

Tasting Notes

The warm dry growing season produced wines with fantastic colour, structure and varietal flavours. The nose shows the full array of perfectly ripe dark fruits in the blood plum, blueberry, blackberry, liquorice, spices and scorched earth spectrum. The palate displays a wonderful core of ripe dark fruits and a firm tannin backbone. The intense dark fruits in the 2012 SRS Shiraz make it the perfect wine to accompany strong meat flavours. The 2012 Frankland River Shiraz will age well for up to 15 years for those patient enough to wait that long..

Technical Specifications

Blend	100% Frankland River Shiraz
Alcohol	13.9%
Acidity	5.1 g/L
рН	3.73

