



Flametree
MARGARET RIVER

MARGARET RIVER SHIRAZ 2015

2015 Vintage

2015 was a warm, moderate vintage with some unseasonal weather events mid spring. We had to be vigilant throughout the season with plenty of canopy work required to allow good airflow around the bunches. Vine growth was strong and yields were solid without being over the top, around 7 tonnes to hectare in the end. Once the work was done the bunches ripened up beautifully and could be picked when perfectly ripe.

Vineyards

The 2015 Margaret River Shiraz is predominately a blend of two Margaret River vineyards, both in the Wallcliffe area. The Chapman Grove and Chalice Bridge vineyards used in this wine are planted on gravel laterite soils that have a history of growing moderate crops with good fruit concentration. Trickle irrigation was applied strategically at veraison and during the growing season to maintain vine health, ensure physiological ripeness and prevent stress.

Winemaking

Fruit was crushed, chilled, sulphured and given 5-8 days cold soak in a mix of open and static fermenters. All batches were inoculated with selected Rhone yeast strains or wild fermented; the ferments were controlled at around 26 degrees. Select parcels were whole bunch fermented to encourage partial carbonic maceration and introduce vibrant, spicy strawberry fruit character. The wines were inoculated for MLF, pressed off and then transferred into used French oak puncheons and barrels. After 9 months in oak the batches were blended, egg white fined and then bottled.

Tasting Notes

Lifted blueberry, plums, liquorice and spice combine to create a soft fruit driven Shiraz style. The colour and perfume are testament to good vintages and controlled winemaking. Soft extraction techniques using open fermenters has resulted in a wine with lifted perfume, dark fruit flavours and fine tannin structure. The palate has plenty of sweet dark fruits and spicy oak flavours. The introduction of a larger percentage of wild fermented batches has given the wine greater complexity and texture. The 2015 Shiraz was aged in older oak to preserve fruit flavours. Enjoy now or anytime over the next 5-10 years.

Technical Specifications

Blend	100% Margaret River Shiraz
Alcohol	14.3%
Acidity	5.6 g/L
pH	3.59

