



*Flametree*  
MARGARET RIVER

## MARGARET RIVER SHIRAZ 2016

### 2016 Vintage

Moderate spring conditions at the end of 2015 helped establish good fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, careful viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. Once the work was done the bunches ripened up beautifully and could be picked when perfectly ripe.

### Vineyards

The 2016 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. A hard green thin in early January helped give us solid crops with good colour and flavour. Trickle irrigation was applied strategically at veraison to maintain vine health, ensure physiological ripeness and prevent stress.

### Winemaking

We mixed things up a little this year using some dried stems, whole bunch and some whole berries in the ferments, the idea was to get some additional perfume, structure and complexity into our Shiraz wines, More medium bodied than previous vintages, Pinot like winemaking techniques has given us a very different style of Shiraz than past vintages. The whole bunch and sun dried stem parcels were all wild fermented at cooler temperatures than previous vintages, this partial carbonic maceration introduces a vibrant, spicy red fruit component to the blend. After pressing the batches were inoculated for MLF and then transferred into used French oak puncheons. After 9 months in oak the batches were blended, and then bottled.

### Tasting Notes

Soft extraction techniques, cooler ferment temperatures and open fermenters has resulted in a wine with lifted perfume, dark fruit flavours and fine tannin structure. The palate has plenty of cherries, plums, scorched earth, liquorice and spice. The introduction of stems and a larger percentage of wild fermented batches has given the wine greater complexity and added texture. Enjoy now or anytime over the next 5-10 years.

### Technical Specifications

<b>Blend</b>	100% Margaret River Shiraz
<b>Alcohol</b>	14.2%
<b>Acidity</b>	5.7 g/L
<b>pH</b>	3.64

