



Flametree
MARGARET RIVER

SRS WALLCLIFFE SYRAH 2016

2016 Vintage

Moderate spring conditions at the end of 2015 helped establish a healthy fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, good viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk.

Vineyards

The 2016 S.R.S. Syrah was made exclusively from 25yo Shiraz grapes purchased off the Chapman Grove vineyard, a vineyard long renowned for growing high quality Shiraz fruit. The vineyard is situated on classic Margaret River gravel loam soils and faces in a southerly direction which avoids the harsh afternoon heat.

Winemaking

Hand picked fruit was refrigerated overnight before being carefully destemmed in order to retain whole berries. This fruit was conveyed into bins and again refrigerated whilst the stems were washed and dried in the sun for 5 days. The dried stems were placed in an open fermenter and the whole berry fruit was then poured over the stalks. The must was soaked for about 4 days before the wild ferment kicked in. Once the ferment was active we started to plunge and foot stomp the whole fruit and dried stems. After ferment was complete we pressed the skins and transferred the wine into 15% new French oak puncheons for 16 months maturation.

Tasting Notes

This unashamedly medium bodied Syrah styled Shiraz shows lovely lifted spice, clove, orange peel, liquorice, plum, blackberry and earthy notes. The palate displays a wonderful core of elegant blue/black fruits, spice and fine tannins. The lifted fruits are supported by a nice core of oak and stalk tannin. Drinking well at the moment the wine will develop added complexity over the next 6 months and then age for up to 10 years.

Technical Specifications

Blend	100% Wallcliffe Shiraz
Alcohol	14.5%
Acidity	6.1 g/L
pH	3.76

