



# FLAMETREE WINES FRANKLAND RIVER SHIRAZ 2010



**Grape Variety / Region:** 100% Frankland River Shiraz

**Growing Season** – The 2010 growing season in Frankland River continued a run of wonderful vintages; conditions were mild with little rainfall. The small amount of rain that fell in mid-April assisted with physiological tannin and fruit ripening, fruit retained excellent varietal characters, concentration and intensity.

**Vineyards** – The 2010 Shiraz is a mix of two Frankland River vineyards. The first portion comes from the Acacia Ridge vineyard, these wines have more pepper and spice compared to the more fruit driven Riverdale vineyard. These vineyards are planted on gravel loam and have a history of growing moderate crops with small berries and good fruit concentration.

**The Fruit** – Yields were moderate in 2010, with Shiraz yielding an average of 5 tonnes per hectare. As previously mentioned the berry size was small and the flavours were concentrated. Both batches were machine harvested in the cool of the night and transported to Flametree winery.

**Winemaking** – Both parcels of fruit were crushed and then conveyed into half tonne bins. These bins were tipped into 6 tonne open fermenters, sulphured and given 5-6 days cold soak. We added 5% storks and 30kg of Viognier, this just added some complexity and aromatics to the wines. After cold soak the two batches were inoculated with selected Rhone yeast strains. We then plunged the cap twice a day and kept the ferments around 26 degrees. The wines were inoculated for MLF, pressed off and then transferred into new and used French oak barrels. After 14 months in oak the 2010 Shiraz was blended, egg white fined and bottled.

**Tasting notes** – Lifted blueberry, plums, liquorice and spice combine to create a well-structured and age worthy wine. The colour and perfume are testament to a fantastic Shiraz vintage. Soft extraction techniques, using open fermenters has resulted in a wine with ripe fruit flavours and fine tannin structure. The palate has plenty of sweet dark fruits and spicy oak flavours. Aged in tight grained French oak barrels for fourteen months, this wine will benefit from cellaring.

**Analysis:** Alcohol: 14%    pH: 3.65    Acidity: 5.9g/l

**Cellaring:** Up to 10 years.