



FLAMETREE WINES MARGARET RIVER SHIRAZ 2013



Grape Variety / Region

100% Margaret River Shiraz

Winemaking Notes

Fruit was crushed, chilled, sulphured and given 5-8 days cold soak in a mix of open and static fermenters. Caps were plunged and/or pumped over twice daily. All batches were inoculated with selected Rhone yeast strains or wild fermented; the ferments were controlled at around 26-28 degrees. Select parcels were whole bunch fermented to encourage partial carbonic maceration and introduce vibrant, spicy strawberry fruit character, thus adding complexity to the final blend. The wines were inoculated for MLF, pressed off and then transferred into used French and American oak barrels. After 10 months in oak the 2013 Shiraz batches were blended, egg white fined and then bottled in March.

Tasting notes

Lifted blueberry, plums, liquorice and spice combine to create a soft fruit driven Shiraz style. The colour and perfume are testament to a fantastic Shiraz vintage. Soft extraction techniques using open fermenters have resulted in a wine with ripe 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 2013 Shiraz was aged in older oak to preserve fruit flavours. A fantastic fourth release Margaret River Shiraz. Enjoy now or anytime over the next few years.

Alcohol: 13.8%