



FLAMETREE WINES FRANKLAND RIVER SHIRAZ 2012



Grape Variety / Region

100% Frankland River Shiraz

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 10% stalks and 30kg of Viognier, this just added some complexity and aromatics to the wines. After cold soak the two batches started wild ferment. We then plunged the cap twice a day and kept the ferments around 28 degrees. The wines were inoculated for MLF, pressed off and then transferred into new and used French oak barrels. We left the wines on light ferment lees to add a little complexity, texture and flavour. After 12 months in oak the 2012 Shiraz was blended, egg white fined and bottled in June.

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 pots and wild ferments resulted in a wine with ripe fruit flavours and fine tannin structure. The stalks and lees contact have given the wine a nice savoury edge and added some complexity. The palate has plenty of dark fruits, beef stock, vegemite notes and spicy oak flavours. Aged in tight grained French oak barrels for twelve months, this wine will benefit from cellaring. This is our little northern Rhone look alike?

Alc: 13.8% v/v

Cliff Royle – Chief Winemaker