

2019 Cleanskin Shiraz

Product Code: CSKIN SH19



Price: \$10.00

Short Description

New batch of cleanskins -2019 Shiraz bottled without a label at a great price! Quaffable wine

Description

2019 Shiraz

MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 13.5%. a/v

TASTING NOTES

Medium red black. Pretty nose of Pepper and spice with background cedary oak. Lovely medium bodied style with a spicy red fruit , satiny oak tannins & bright acidity.

VINEYARD

Fruit sourced from our 40-year-old 12-hectare Dry Grown Vineyard. Our old vines are not irrigated. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, Galafrey harvest their grapes from mid-March to late April depending on the season

VINTAGE COMMENTS

While a later than normal start to vintage, it was reminiscent of vintages 10 years ago. It has been so dry in previous years I think we all forgot what it was like to have a wet year! A solid vintage with later ripening than recent years. Low Baume with intense flavours shows promise for the whites and softness for the reds, with high quality fruit being produced. A hard but exciting vintage. Galafrey celebrates with their 40th Vintage this year.

WINEMAKING

The dry, cool to mild climate of the Great Southern region will produce classic Shiraz wines with great depth of flavour and structure. We endeavour through meticulous fruit selection and wine production sympathetic to the vintage conditions to produce a classic well-made wine. Fruit is mechanically harvested ripe and brought into the winery under cool conditions. Pressed into tank and keep on skins for 10 days to allow for the best extractions of flavour and colour. Once finished fermentation small French oak integration and finished minimal filtration is given to allow the wine to be at full flavour and expression before bottling.

WINEMAKING

Mechanically harvested these dry, cool to mild climate grapes of the Great Southern region will produce classic Shiraz, wines with great depth of flavour and structure. Pick from two blocks, Old Vine Shiraz which is 44 years old and young vines which ironically is 25+ years old. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Shiraz that will express varietal characters in tune with its sense of place. Left of Skins as long as possible to ensure depth of colour and flavour our winemaking is geared toward producing a wine that is harmonious, with a minimum of two years in quality French oak.