

## Dry Grown Shiraz 2015



**Product Code: SH15**

**Price: \$30.00**

### Short Description

Deep dense colour of dark plum. It opens with lifted spice and black pepper aromas cutting through deeper vanillin oak. This wine is very impressive. The medium weight palate is supple and soft with nice balance of fruit and oak. A gentle and persuasive wine that creeps and delivers by stealth and is a typical Shiraz that comes from this part of the world.

### Description

#### TECHNICAL DETAILS

Alcohol 13% a/v, pH 3.27, acidity 6.60 g/l

#### TASTING NOTES

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#### VINEYARD

Fruit sourced from our 41 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. 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 gravelly loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

## VINTAGE COMMENTS

Overall vintage we expected good quality wines but falling yields will continue to put pressure on prices and availability. Early rains provided an optimistic start however we were caught by surprise at poor weather during flowering followed by a dry summer which dramatically effected yields. No disease or bird pressure. A solid vintage

## 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 35+ years old and young vines which ironically is 20+ 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.