

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

shiraz

2017



BLEND

92% Shiraz, 6% Merlot, 1% Viognier, .5% Cabernet Franc, .5% Malbec

COLOUR

Deep vivid violet red.

AROMATICS

Rich aromas of raspberry pie, boysenberry and spiced redcurrants.

PALATE

A dense generous palate offering blackberry, cherries and dark chocolate framed eloquently by vanillin oak, supple chewy tannins and a driving acid backbone, providing great purity, length and balance.

OAK MATURATION

33% new French and American barrels for 15-18 months.

AGEING POTENTIAL

Drink over the next 5 - 10 years.

WINEMAKING

The batches came in clean and vibrant between the 3 and 10 of April with analytical specs ranging between: 12.8 - 14 °Be, 4.6 - 6.8 g/L TA and 3.46 - 3.62 pH. The batches were machine harvested in the cool of the night and crushed to fermenters. Colour and phenolics were gently extracted using aerative and closed pump over techniques. The batch was co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank the wine was transferred to a mixture of new and old French and American oak barrels for 18 months maturation. The wine was then blended in November 2018 before being filtered in preparation for bottling in December 2018.

VINTAGE 2017

The growing season started late due to a wet and cooler winter. Spring provided generally cool, mild weather ensuring a good even start. Fine, mild conditions prevailed during summer, which ended up being one of the coolest growing seasons in recent years. Harvest eventually commenced on 28th February. This was the year that kept on giving with yields in both varieties up considerably, luckily flavours and intensity were great too. The reds were given time to achieve full physiological maturity and tannin ripeness creating wines with great finesse and deep colour.

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 3 - 10 April

Winemaker / Kane Grove

pH / 3.57 Titratable Acidity / 6.4 g/L

Residual Sugar / 0.3 g/L Alcohol / 14.7%

