

DRIFTWOOD

MARGARET RIVER

OCEANIA

ROSE

2019



BLEND

100% Shiraz.

COLOUR

Brilliant rose/crimson pink.

AROMATICS

A fruit driven style with strawberries and cream, watermelon and redcurrant aromas.

PALATE

Vibrant wild berry and red cherry flavours complimented with floral notes balance the smooth creamy texture slight sweetness and generous mouth – watering finish.

AGEING POTENTIAL

Drink now.

WINEMAKING

Shiraz from Dowling Estate's block 02 was machine harvested in the cool of the night at 12.2 °Be, 5.5 g/L titratable acidity and 3.43 pH. The fruit was destemmed and crushed via the must chiller to press. It was allowed to skin contact for 2 hours with enzymes prior to pressing to achieve the bright rosy pink colour and fresh fruit flavours. To optimise the fresh aromatics the juice underwent a cool ferment following cold settling. Once fermentation was complete SO₂ was added and the wine was heat stabilised with bentonite, cold stabilised, racked and filtered in preparation for bottling in early June to preserve fruit freshness.

VINTAGE 2019

Harvest amazingly began on the same day as 2019, "Valentine's day," although it was only some of our earlier ripening blocks that got the ball rolling. Further Chardonnay harvests followed through the later stages of February until a white grape avalanche rolled through with the Sauvignon Blanc and Semillon coming in hard and fast through early to mid-March trying to beat rainfall events. The weather was testing through April; cooler with some more rainfall events. Luckily the hard work in the vineyard done through January with leaf plucking and fruit thinning reducing disease pressure and allowing the red grapes to reach physiological ripeness. Red harvest commenced with Shiraz coming off bright and aromatic in early-mid April, followed by the Merlot and Cabernet Sauvignon batches through to late April showing great intensity.

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 21st March

pH / 3.08 Titratable Acidity / 6.2 g/L

Residual Sugar / 10.0 g/L Alcohol / 12.8%

