

DRIFTWOOD

MARGARET RIVER

the collection
shiraz cabernet sauvignon

2017



BLEND

57% Shiraz, 37% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot

COLOUR

Brilliant red with purple hues.

AROMATICS

Lively vibrant aromas of cherry-plum compote, raspberry, clove and vanilla.

PALATE

A generous wine on the palate offering rich bramble fruit and smooth dark chocolate flavours, well supported by youthful plush tannins, supple acidity, toasty mocha oak and a long succulent finish.

AGEING POTENTIAL

Drink over the next 5-10 years.

OAK MATURATION

French oak barrels and staves.

WINEMAKING

The shiraz and cabernet batches came in clean and vibrant between the 3rd and 26th of April with a range of physiological ripeness: 13.2 – 14.8 °Be, 4.5 – 6.1 g/L TA and 3.46 – 3.72 pH. All batches were machine harvested in the cool of the night and crushed to fermenters. A mixture of pre-fermentation cold soak and immediate yeast inoculation techniques were used to harness the unique array of characteristics coming from each block and variety. Colour and phenolics were gently extracted using aerative and closed pump over techniques. All batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were complete in tank they were transferred to a mixture of 2nd and 3rd year French oak barrels and tanks for 18 months maturation. Tank matured batches had 3g/L new French oak stave additions. Batches were blended in August 2018 and allowed to integrate in tank prior to being filtered in preparation for bottling in January 2019.

VINTAGE 2017

The growing season started late with budburst commencing approximately 3 weeks later than normal due to a wet and cooler winter. Spring continued with generally cool, mild weather ensuring a good even start. Flowering and fruit-set commenced in earnest from mid-November with spectacular results leading to some very thoughtful decisions about early crop thinning, particularly in the reds. This was the year that kept on giving with yields in both varieties up considerably, luckily flavours and intensity were great too.

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 3rd – 26th April 2017

pH / 3.45 Titratable Acidity / 6.6 g/L

Residual Sugar / 0.5 g/L Alcohol / 14.5%

