



silverleaf



2017 SHIRAZ

CULTIVATED.

A good Margaret River Shiraz is elegant, sophisticated and refined. This style of wine is a result of the climate and conditions (terroir) of the region that the vines are grown in. Margaret River has a cool maritime climate with warm days and cool nights. The fruit is grown using strict organic principles on our recently “certified organic” vineyard, we believe our wines taste better this way. The Shiraz is machine harvested in the cool of the night using the selective harvester.

CRAFTED.

The fruit is crushed and the resulting must is pumped into a tank. The juice is left in contact with the skins to allow colour, tannin and flavour extraction. During this period a cultured yeast has been added to the must and fermentation will occur. The wine is racked off and then oak staves are suspended into the tanks to add important flavour to the wine. We cross flow filter our red wines, no fining agents are used and only small levels of sulphur are added prior to bottling.

CHERISHED.

COLOUR Dark red with purple hue.

AROMA The aromas are luscious and intense packed with dark fruits, plums, black cherries with subtle middle eastern spices and some sweet oak characters.

FLAVOUR The palate is full flavoured and rich, medium bodied with fine tannins, dark fruits lead the way with some red currants, plums, white pepper, aniseed, nutmeg, caramel and vanilla bean. The finish is elegant, soft and long. A cracking Margaret River Shiraz for the price.

ANALYSIS | Alc 13.6% | pH 3.51 | TA 5.75 | RS 1.81g/l

