shadowfax

2018 Pyrenees Shiraz

HARVEST DATE 5 March 2018

VINEYARD Malakoff vineyard, Pyrenees

VITICULTURE A warm and dry growing season allowed good crops of fruit to ripen to maturity. Good foliage canopies were needed to give some fruit shading. Fruit was handpicked in pristine condition.

WINEMAKING Carefully hand harvested fruit was picked in the cool of the morning to retain vibrancy. The fruit was destemmed into small open fermenters, where wild yeast performed their magic. The wine was then pressed and left to rest in 20 % new French barrels.

pH 3.50 **TA** 5.5 g/L

ABV 14.4% **RS** Nil

COLOUR Dark red to black with a ruby hue.

BOUQUET White pepper spice, dark plums, and fig fruit. Hints of cinnamon spice. There is a darkness and allure to the nose, which leads you in for more.

PALATE Satsuma plums and blackcurrant fruits explode onto the front palate. Pepper spices and cinnamon add further intrigue. Fine but firm tannins build through the palate leading to a crescendo of flavours that resonate with the drinker long after the wine has left ones lips. A full bodied wine with great length and depth.

CELLARING Drink now or cellar for 25 years.

FOOD MATCH Roast duck, Schezuan chicken and rump steak.

RELEASE DATE Spring 2019



Alister Timms
Chief Winemaker