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2023 Pyrenees Shiraz

HARVEST DATE 5 April 2023

VINEYARD Malakoff vineyard, Pyrenees

VITICULTURE A cool and dry growing season allowed good crops of fruit to ripen to maturity. A long cool autumn allowed tannins to reach their full potential.

WINEMAKING Carefully hand harvested fruit was picked in the cool of the morning to retain vibrancy. The fruit was destemmed into an open fermenter where gentle, slow maceration was allowed to take place. The wine was pressed after 19 days on skins and racked to new 15% and used, large format wood for 14 months maturation prior to being blended and bottle in March 2024

pH 3.55 **TA** 5.2 g/L

ABV 14.2% **RS** Nil

COLOUR Ruby red with dark purple hue.

BOUQUET Dark Plum, ferrous and pepper form a dark and brooding core. Florals and flecks of black olive sit with tar complexities. Pops of red fruit excite.

PALATE Plums and blackberries are framed by long lean lines of tannin and acid. Pepper and cocoa spice are complexed with Cointreau orange. The finish is long and florals reveal themselves in the length. Ready to drink, or time cellaring will be rewarding.

CELLARING Drink now - 2035

FOOD MATCH Beef cheek ragu, Wild mushroom gnocchi; Pecorino cheese

RELEASE DATE Autumn 2025



 **Alister Timms**
Chief Winemaker