

## **2010 Warramate Black Label Shiraz**

---

### **Region**

Yarra Valley (Gruyere)

### **Vineyard**

Warramate, elevation 160 to 180 metres AMSL.

### **Soil**

Silty clay loam over yellow clay.

### **Vines**

Fruit was sourced predominantly from our “young” Year-2000 plantings. This 3.9 acre plot comprises four distinct Shiraz clones (54% BVRC12, 24% SA1127, 11% 1654 & 11% ESA3021). The balance of the blend was derived from small volumes of old vine Shiraz produced from the Warramate 1969-plantings below the house.

All Warramate vines are farmed without irrigation.

### **Aroma & Bouquet**

Shows intense ripe plum notes entwined with spice elements of clove & aniseed. An amalgam of sweet red berry fruits & savoury elements.

### **Palate**

A medium-bodied style reflecting its’ cool-climate origins, growing season & dry-grown status. Features a succulent, gently fruit-layered palate integrated with bursting juicy roundness replete with fine tannins. Shows concentration, weight & a satisfyingly long finish rarely found at this price point.

### **Winemaking**

All fruit at Warramate is hand-picked and delivered direct to the winery. The fruit was destemmed & crushed directly to a series of 1.5 to 2.0-tonne capacity open-fermenters. After a short period of pre-fermentation maceration, fermentation was initiated with a select cultured yeast strain. The vats were fermented on skins utilizing judicious hand-plunging at regular intervals in order to aid in the gentle extraction of colour, flavour & tactile palate components. The resultant wines were selectively kept in contact with their skins for up to 3 weeks prior to batch-pressing.

Total maturation time for the components was 27 months prior to assembling & bottling. All blend components were aged in 100% French oak, utilizing a mixture of larger format vessels: 300-litre hogsheads (10% new) & 500-litre aged puncheons. Medium-toast is favoured for these fire-bent barrels,

Bottled in July 2012

### **Cellaring**

Given the freshness & immediacy of expression it currently displays, it is ready for enjoyment right now. However, the astute siting of the vineyard plots, clonal selection married with dry-growing of the vines & a non-interventionist approach in the winery all contribute complexity & ageability to the blend, a rare feat for wines at this price point. Expect a graceful & satisfying evolution for 10+ years under suitable cellaring conditions.

### **Analysis**

Alc : 13.5%

pH: 3.40

Titrateable Acidity (TA): 6.8 g/L