

2010 Warramate White 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 exclusively from our original vineyard plantings, established in 1970. 2 separate plantings of (admittedly) unidentified clones were put in: one 0.33-acre plot was established immediately below the house & was mirrored diagonally opposite on the old vineyard by a 0.37-acre section at the north-eastern-most corner of the property.

The northerly aspect & gentle slope provide a perfect situation for the production of intense characterful Shiraz which faithfully reflect the hillside conditions of their origin. Historically, these vines have been acknowledged as providing the signature expression of the Warramate estate.

All Warramate vines are farmed without irrigation.

Aroma & Bouquet

An intense & fragrant aroma of dark cherry, rose, flint & green peppercorns is underlined by complexing savoury earthiness & charcuterie notes.

Palate

Medium-weight & restrained in style, the palate builds with latent power, drawing up all its inherent elements of season & situation to marry with the aroma-enhancing & tannin-supporting herbal components contributed by stalk addition to the ferments. Basil & blood plum flavours are supported by juicy acidity, long-grained tannins & subtle oak influence.

Winemaking

All fruit at Warramate is hand-picked and delivered direct to the winery. The fruit was mostly destemmed & crushed directly to a series of 1.5 to 2.0-tonne capacity open-fermenters. A select number of vats received addition of whole bunches. 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 24 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 March 2012

Cellaring

Our White Label Shiraz will tolerate immediate enjoyment but will be best served by allowing its concentration & complexity to develop further in the bottle for 10+ years under suitable cellaring conditions. Expect a graceful evolution that will support this wines' pedigree & position amongst the best examples of its type grown in the Yarra Valley.

Analysis

Alc : 13.5%

pH: 3.51

Titrateable Acidity (TA): 7.1 g/L