

2012 Warramate Shiraz

Region

Yarra Valley (Gruyere)

Vineyard

Warramate, elevation 160 to 180 metres AMSL.

Soil

Silty clay loam over yellow clay.

Vines

Warramate was established in 1970 on a spectacular north-facing slope overlooking the central Yarra Valley in Victoria. It produces wines of depth and intensity from its hand-tended and non-irrigated vines. The annual rainfall for the site averages 777mm. The soil consists of a top soil of silty clay loam 250mm deep. Elevation is between 160 – 180 metres above sea level, more importantly it is 80 – 100 metres above the valley floor thus avoiding the potential problem of frost. All rows are orientated in a north-south direction. All Warramate vines are farmed without irrigation.

Palate

A medium-bodied wine style reflecting its' cool-climate origins. It has a succulent fruit-layered palate integrated with bursting juicy roundness balanced with many fine tannins and licorice spice. Shows concentration, weight & a satisfyingly long finish rarely found at this price point.

Winemaking

Hand harvested in the cool of the morning. Destemmed into small open fermenters. Basket pressed prior to being transferred to old French oak barrels, 300litre hogsheads, for 10 months.

Cellaring

Given the freshness & immediacy of expression it currently displays, it is ready for enjoyment right now; however expect a graceful & satisfying evolution for up to 10 years under suitable cellaring conditions.

Analysis

Alc : 13%