



## 2013 Mad Bay Shiraz

### Varieties

Shiraz

### Region

Great Southern

Geographe

Margaret River



### Vintage

As ever, the weather across the south west of Western Australia presented few challenges, resulting in excellent red & white wines. After a winter of sufficient rain, the spring to autumn period was continuously warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to the benign harvest conditions was the explosion of native blossom which sated the otherwise grape-loving, resident bird populations. The wines produced from the 2013 vintage are full of ripe fruit flavours, bright acidity and supple tannins.

### Winemaking

Once harvested, the grapes were then fermented in stainless steel tanks with traditional pump-overs carried out each day to aid fruit and tannin development. The parcels of fruit were then pressed to French and American oak barriques for 12 months maturation to encourage wine development and structural complexity. The use of French oak allowed for the integration of dusty savoury tannins, and the American oak introduced rich, toasted vanillin flavours.

### Tasting Notes

A rich, dark, cherry red wine with great colour density. The nose is generous & rich with warm autumn notes of ripe blackberry compote, earthy structure & a hint of gingerbread. This full-bodied wine is driven by concentrated fruit flavours of chocolate and black cherries, subtle savoury textures and fine, soft tannins.

### Food Matching

Roasted rib eye of beef cooked slowly with rosemary & garlic, red wine gravy & seasonal vegetables.

### Cellaring

Will drink well now and will develop complex aging characters of rich earth, leather and forest floor over the next 5 years.

### Technical Data

Alcohol 13.5% v/v    pH 3.65    Acidity 4.9/lt    Residual sugar 0.7g/lt