

2018 FROST DODGER SHIRAZ

Really quite unique.

Estate single vineyard wine grown in the chilly surrounds of Mt McKenzie in the Eden Valley crafted via our Italian heritage appassimento dry racking.

Region	Eden Valley
Sub-Region	Mt McKenzie
Specified Vineyard	Mt McKenzie
Altitude	380 metres
Vineyard Practices	Family traditional biological farming methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
Soil	Clay loam over a shaley schist rock bed.
Trellis System	Single wire
Varietal	Shiraz
Age of Vines	22 years
Alc/vol	14.5%
Closure	Stelvin
Yield per Vine	3 kg / 2.5 ton per acre
Oak Treatment	30% new French 300lt oak barrels with balance of seasoned 3yr old French 300lt oak barrels for 14 months.
Total Production	5,000 bottles
Vintage	Good winter & spring rainfalls with moderate soil moisture for the growing season ahead. Spring as per usual serving up a slight frost during the 1st week of November reducing yields. Estate showed healthy canopy heading into summer. January and February were warm & dry leading into early April harvest to produce a deliciously generous complex shiraz bursting with deep aromatics and flavours.
Wine Making	In the garage the hand harvested shiraz fruit was gently destemmed including 20% whole bunch into open top milk vats and fermented naturally with soft pump overs, and basket pressed to barrel to complete ferment. Bottled unfinned and unfiltered. Expect all that this label represents; wine enjoyment!

