



Passing Clouds

BENDIGO SHIRAZ

– 2021 –

COMPOSITION	Shiraz	VINEYARD	Serpentine, Bridgewater, Rheola
BOTTLED	February 2022	HARVEST	3 rd March 2021
YEAST STRAIN	Syrah, FX10 & SO. Flavour	OAK	New and seconded French Oak Hogs Heads
NUMBERS	Bé: 14.4 , pH:3.63 , TA: 5.9, ABV: 14.5%		

The Bendigo Shiraz is the workhorse of the Passing Clouds stable. Showing complexity and depth year in year out, since the 1980s, and renowned for showing secondary characters such as chocolate and coffee alongside it's powerful fruit profile.

TASTING

Bright ruby red in appearance with cherry cola hues, the nose explodes with vibrant red berries, Currents and blackberry. Sweet baking spice, bay leaf, black olive, aniseed and a hint of petricor stand alongside cigar box and toasty French oak. The palate abounds with rich darker fruits, earthen floor characters, red liquorice and smoky cedar. Dusty tannins and crisp acidity highlight the upfront fruit and surrounding spice leading to a mouth watering and lingering finish.

VINEYARD AND VINTAGE

Bridgewater is an 100% organic vineyard on the banks of the Loddon River located just north of the township of Bridgewater with annual rainfall of 450mm, 140m ASL.

The Serpentine Vineyard (350mm, 124m) established in 1999, lies next to the Loddon River northwest of the township of Bendigo, it sits on sandy clay loam soil with limestone pebbles. Rheola is on the Western border of the Bendigo region, a cooler site with granitic sandy soil. Run organically (not certified), it produces very elegant and expressive Shiraz.

2021 was another challenging year viticulturally, with a later harvest in Bendigo allowing for a longer growing season, resulting in deeper character development and increased complexity.

WINEMAKING

The fruit is de-stemmed and hand sorted before being traditionally vinified in open stainless-steel fermenters, hand plunged twice daily. A portion of batches saw post ferment maceration.

