



# Passing Clouds

## BRIDGEWATER SHIRAZ

– 2022 –

COMPOSITION	Shiraz	VINEYARD	Bridgewater
FARMING	Organic	HARVEST	March 2022
YEAST STRAIN	Syrah	OAK	French hogsheads, 11 months
NUMBERS	Bé:14.5 ,pH: 3.75, TA: 6.1, Alch:15.0%	BOTTLED	February 2023

Bendigo is a climate that gifts potency and power, and viticulturally it offers an ideal representation of the semi-arid climate. Warm daytime and cool overnight growing conditions, with minimal seasonal rainfall allows for true organic practices with optimal ripening. The Bridgewater Shiraz shows itself as a juxtaposition, powerfully restrained.

### TASTING

Deep red in the glass with ruby hues, the nose abounds with rich dark fruits; plums, blueberries, coupled with savoury spice, Sichuan pepper, clove and star anise, along with sandalwood and char; a nod to the subtle use of only the finest French Oak. The palate follows through with a rich array of dark fruits, chewy tannins, a hint of reduction and wet earth after rain. The length of this wine and rich savoury profile is not something to be understated. It is one of the finest examples of Central Victorian Shiraz and we are thrilled to be able to make wine from this incredibly well managed organic vineyard. Cellaring potential is 10+ years.

### VINEYARD AND VINTAGE

Bridgewater is an organic vineyard on the banks of the Loddon River located just north of the township of Bridgewater. With annual rainfall of 450mm and sitting at 140m this is a prototypical Bendigo vineyard aside from its viticultural practices. 100% organic and with attentive canopy management such as shoot thinning, the fruit from Bridgewater shows class and quality that is leading the way for Bendigo as a region.

2022 was a cooler year and was a challenge year viticulturally. Later harvest in Bendigo allowed for a longer hang time and increased character development, but wet weather was a constant threat. Fortunately, the fruit was clean, and the extra development is more than apparent in a vintage showing increased complexity.

### WINEMAKING

The fruit is 100% de-stemmed and hand sorted before being traditionally vinified in open stainless-steel fermenters, which are hand plunged twice a day. Made entirely from traditionally vinified fruit, meaning no post ferment maceration. Matured in 100% neutral French oak for 11 months. The blend is a selection of only the top barrels. Minimum of 12 months bottle maturation.

