



Passing Clouds

GRAEME'S SHIRAZ CABERNET

– 2022 –

HARVEST	March 2022	VINEYARDS	Serpentine, Bridgewater & Rheola
BOTTLED	February 2023	BLEND	Shiraz 60%, Cabernet 40%
CELLAR AGE	7-12 years	OAK	French hogsheads, 11 months
YEAST STRAINS	Syrah, 9008, FX10 and CSM	NUMBERS	ABV: 14.6%

The Graeme's is the foundational wine of Passing Clouds. First made in 1980, this wine perfectly captures Bendigo as a region as well as speaking to Passing Clouds' almost 50-year stewardship of the region. It is well known for its longevity, cellaring up to 30 years, although we prefer it in the region of 10 years old. The Graeme's is an embodiment of a wine greater than the sum of its parts.

TASTING

Deep brick red in the glass, the nose exudes rich plum and mulberry, earthy, forest floor and savoury spices entice the senses along with toast and char. The palate is dark and brooding to say the least. Firm juicy tannins bolster dark berries, leather and cigar box, the wine is mouth coating with a warming finish. True to style, this is a wine that will cellar beautifully for those with the fortitude to wait!

VINEYARD AND VINTAGE

The Serpentine Vineyard (350mm, 124m) established in 1999, lies next to the Loddon River 42 km northwest of the township of Bendigo. Bridgewater (450mm, 140m) is an organic vineyard on the banks of the Loddon River located just north of the township of Bridgewater. Rheola in Western Bendigo sits in a cooler valet on granitic sand and is also organically managed.

All vineyards (excluding Rheola) sit on sandy clay loam soils alongside bodies of water. This combined with the low rainfall and warm growing season allow for minimal fungicide use and canopy intervention and results in compatible ripening.

2022 was a cooler year and was a challenge viticulturally. Later harvest in Bendigo allowed for a longer hand 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 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. All batches are matured in 100% French oak for 11 months. The Cabernet and Shiraz parcels are then assessed, and the optimum blend identified.

