



# Passing Clouds

## SERPENTINE SHIRAZ

– 2022 –

COMPOSITION	Shiraz	VINEYARD	Serpentine
BLOCK	'25 Acres'	HARVEST	March 2022
YEAST STRAIN	9008	OAK	French hogsheads, 11 months,
PFM	100% for 46 days	NUMBERS	Bé:14.3, pH:3.75, TA:5.1, ABV:14.8%

The Serpentine Shiraz is a luxury gifted to us. Bendigo produces such high-quality shiraz, we have the good fortune to be making a wine this potent, and this indulgent. The Serpentine is luscious, full of heft, exuberant, and damn good drinking. Only made in the highest quality years from fruit that undergoes post ferment maceration, with close to 50 days on skins, leading to powerful yet velvety tannins and lifted aromatics. Minimal new oak is used to hold onto the silkiness, and 12 months maturation allows this wine to become everything it wants to be, decadent.

### TASTING

Deep inky red in appearance, the nose explodes with rich, ripe red and dark fruits, hints of chocolate and cacao, white pepper, and a touch of eucalypt and earth (speaking to the site from which it was grown). Lucious, jubey tannins coat the mouth and accentuate the rich darker fruit spectrum, the mouth feel is round and generous, and complicated by notes of cedar and earth, tobacco and char, and don't even get us started on the length! This is a wine that is bold and unwavering in its concentration and complexity. Made to be enjoyed on the coldest of winter nights, and drinking incredibly well in its youth, the 2022 Serpentine Shiraz will age with style and grace for many years to come. Enjoy!

### VINEYARD AND VINTAGE

The Serpentine vineyard sits on the banks of the Loddon River 42 km north-west of the township of Bendigo. 20-year-old shiraz (PT23) vines. Soils of sandy clay loam over friable reddish clay with limestone pebbles. A warm dry climate with annual rainfall of 350mm. The vines are cane pruned with shoot and bunch thinning conducted where necessary to control yields and maintain ripening. Minimal irrigation and low rainfall with the sandy soils results in a balanced canopy more reminiscent of a dry grown vineyard. Subsequently, application of fungicide is rare and other intervention is minimal.

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 for 14 days. The Serpentine Shiraz then undergoes a post ferment maceration; soaking on skins in a sealed tank for 42 days. Matured in 100% neutral French oak for 11 months. Barrels are selected after careful consideration and only the finest are chosen for this blend. Minimum of 12 months aging in bottle before release.

