

Tscharke

Estate Shiraz 2018



VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

WINEMAKING

The Shiraz Vineyards intended for this blend are picked early whilst encouraging opulent flavour accumulation. This wine is sourced from our Stone Well property. 10% of the fruit is fermented as whole bunch in open top fermenters and foot stomped 4 days prior to being bag-pressed; after secondary fermentation is completed in tank the wine is racked and aged for 20 months in seasoned French hogsheads. New and Old world winemaking practices combined to produce a wine of complexity and finesse.

TASTING NOTES

The Bouquet is driven by peppery and herbaceous aromas with soft oaky undertones. Nicely savoury with hints of cooking herbs, fresh herbs, and liquorice, where the fruit, blackberry and black cherry, only plays its part in the background. On the palate the wine displays more primary flavours: juicy dark berries and cocoa, warm and layered with a firm structure and a persistent finish on fine and savoury tannins. Powerful yet elegant, displaying both new and old world characters.

Vintage	2018
Vineyard	Stone Well
Variety	100% Shiraz
Alcohol	14.5% / vol.
pH	3.62
Titrateable Acidity	6.17g / L