

# Tscharke

## Shiraz 2018

### Stone Well Vineyard



#### 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.

#### VINEYARD

Planting of Shiraz on our Stone Well property began in 2001. With careful selection of clone, aspect and soil the Shiraz has an opportunity to express purity of varietal characters but also the "terroir" of this site. Trained onto a single cordon wire, the rows run East-West, which aids in protecting the fruiting zone from the late afternoon sun. The North Westerly facing aspect has moderately deep red/brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest that deliver well balanced fruit unharmed by excessive heat exposure.

#### WINEMAKING

Once harvested, the fruit is destemmed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25C until dry. The cap is managed by twice daily pump overs without splashing, and the occasional pigeage. Once primary fermentation had been completed it was bag-pressed and racked to 33% new and 67% seasoned French hogsheads. The wine was bottled 18 months after harvest to ensure the style displays both primary fruit freshness and elegant secondary characters.

#### TASTING NOTES

An intense and broody nose of white pepper, baking spices, licorice, fresh blueberries and blackberries, complemented by an elegant background of toasted hints and graphite.

The palate is surprisingly fresh with vibrant dark fruit tones and a good acidity to sustain the mid-palate, fading into a persistent spicy finish with fine yet powerful tannins. Careful cellaring will only unravel the full extent of this wine's offering.

Vintage	2018
Vineyard	Stone Well
Variety	100% Shiraz
Alcohol	15% / vol.
pH	3.60
Titrateable Acidity	6.26 g/L