



CAPE LANDING

MARGARET RIVER

2019 RESERVE SYRAH

We make the most of Margaret River's cooler climate and southerly location to produce a medium bodied Syrah, cast in a lighter, elegant, spicier, modern Australian style that has more in common with the wine style of the Northern Rhône in France than the Shiraz producing regions of eastern Australia. Natural acidity and bristling tannins deliver vibrant flavours of raspberries, cherries and eastern spices, with a pristine finish of red currant, plum and red thyme, and subtle tones of creamy French oak.

TASTING NOTES

COLOUR

Bright red with purple hints.

BOUQUET

Raspberries, cherries, cracked allspice and white pepper.

PALATE

Bright natural acidity and bristling tannins deliver vibrant flavours of raspberries, cherries and eastern spices, with a pristine finish of red currant, plum and dried thyme, and subtle tones of creamy French oak.

WINEMAKER'S NOTES

Picked in the early hours of morning, our Syrah fruit was destemmed before transfer to fermenters as whole uncrushed berries, preserving natural fruit aromatics and allowing slow, controlled, tannin and flavour extraction. The fruit underwent cool ferment on skins for 10 days, with gentle pump overs twice a day, following which the wine was drained by gravity and gently pressed to barrel. The wine was matured in a combination of French Oak barriques and puncheons, 30% of which were new, with fortnightly bâtonnage. After 10 months in oak the wine was blended and lightly fined before filtration and bottling. This wine will continue to mature gracefully and may be cellared for 10+ years.

TECHNICAL DETAILS

VARIETALS	100% Shiraz
ALCOHOL	14.0%
CELLARING POTENTIAL	14+ years
HARVESTED	14 March 2019
OAK	Aged in French Oak for 10 months
TA	6.39g/l
pH	3.48
RESIDUAL SUGAR	1.15 g/l
BOTTLED	21 February 2020
VINTAGE DESCRIPTION	The 2019 vintage in Margaret River was challenging but ultimately successful. Spring was slow and cool, and summer moderate with reduced strong solar days and restricted wet weather. The absence of Marri Blossom, following the failure of many native tree species to flower, led to late season bird and bee pressure, and extensive netting to preserve fruit. Late, warmer, conditions prior to vintage produced fruit of superb quality despite lower than average yield.

