

2023 HARVEST RED

Tasting Notes

Nose: rose petal, freeze dried strawberries, hint cherries, cardamon and liquorice, with a sprinkle of black pepper.

Palate: pretty, juicy palate exhibiting, rhubarb and strawberries, cinnamon and juniper berries with a hint of earthiness, and with fine tannins.

Pairing: a chocolate soufflé and a roaring fire!



Technical Notes

Vineyard: Sourced from a single block in the the Wilyabrup region, this fruit was harvested at its optimal ripeness. Grown on gravelly soils, on a gentle eastern facing orientation, the fruit was allowed to mature gently before harvest.

Winery: The fruit was machine picked using the select harvester, which leaves the fruit whole and super clean. The open topped static fermenter was gravity filled, and ferment was naturally encouraged. After 8 days on skins the wine was gently pressed and matured in French oak barriques for 18 months.

Fermentation: Open fermenters, before maturation in French barriques 2-3 years old.



Alcohol: 12.8 Total Acidity: 6.06g/L Residual Sugar: 40g/L

Cellaring: Drink now and up to 8+ years