2024

HARVEST RED

Tasting Notes

Nose: Warm and inviting is the best way to describe this nose. Plums, vanilla and star anise with a sprinkling of white pepper exude from the glass.

Palate: Plums, bay leaf, and vanilla abound. The tannins are present yet,proved a fine structural component to the wine. The residual sugar provides moreishness, which is balanced by the tannins and the juicy fruits.

Pairing: Raspberry tart lined with dark chocolate.



Technical Notes

Vineyard: Sourced from a single block in the northern part of the Frankland River region. Vines are planted on north to south orientation on ironstone gravel over clay. Vines are 20+ years old. 2023 season was particularly cool and even, allowing fruit to ripen without the pressures of heat, creating great fruit expression.

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 inoculated for ferment. After 10 days on skins the wine was gently pressed and matured in a combination of French oak barriques and puncheons for 9 month.

Fermentation: Fermented in static fermenters, before maturing in older French oak.

Alcohol: 14.5%
Total Acidity: 6.63g/L
Residual Sugar: 25g/L

Cellaring: This wine is made to drink now, but will happily develop over the next few years.