

Cumulus

2011 SHIRAZ

Our premier red wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

WINEMAKER'S NOTES

Debbie Lauritz, BAgSci (Oen)

- APPEARANCE:** Red with purple edges
- AROMA:** Dark plum and cherry, fragrant white pepper
- PALATE:** Given the cooler season, this is a very elegant, medium bodied Shiraz. Notes of cherry, plum, liquorice and cool climate spices combine with subtle oak maturation which adds depth and complexity. The palate is refined with natural acidity from a cool year creating a structural backbone that runs the length of the palate.
- ALCOHOL:** 13%
- CELLAR:** 10 to 15 years
- GOURMETMATCH:** Red Meat or Game Dishes, Hard or Blue Cheese

VINTAGE | 2011

Cooler than average seasonal temperatures resulted in a longer growing and ripening period, leading to higher than normal natural acidity and classic cool climate flavours. The fruit was picked in the cool of the morning 3 weeks later than average, as a result of seasonal conditions, to ensure flavours and balance were right.

VINEYARD

Harvested from small sections of Block 23 [75%] and Block 51 [25%] which sit at 605 metres elevation. The soils of Block 23 are deep red-brown clay loam with quartz and shale material found throughout. Block 51 has distinct terra rossa soil with scattered limestone outcrops.

The vines are both shoot thinned and leaf plucked to achieve a balanced canopy and fruit load. The VSP positions the shoots upright, leaf plucking ensures adequate sunlight filters onto the fruit, promoting the development of colour and flavour.

- | | | | |
|------------------|-------------------------------------|-----------------|-----------------------------|
| PLANTED: | 1996 | CLONE: | BVRC 30 Shiraz |
| TRELLIS: | VSP | HARVEST: | 28th March & 1st April 2011 |
| CROPPING: | Block 23 - 6t/ha, Block 51 - 12t/ha | | |

WINEMAKING

Most of the fruit was de-stemmed straight into small open fermentation vessels, with the inclusion of 10% whole bunches. Pre fermentation the fruit was cold soaked for 5 days, after this time, the juice and skins were then allowed to warm up naturally. Fermentation took place in small open vats with the juice gently plunged twice daily. The wine was kept on skins for 7-10 days post ferment and then gently pressed off skins, with the drainings and pressings wine combined, then racked straight to barrel. Matured for 12 months in French and European oak barriques. The wine was lightly fined prior to bottling, and further matured in bottle for 12 months pre-release.

