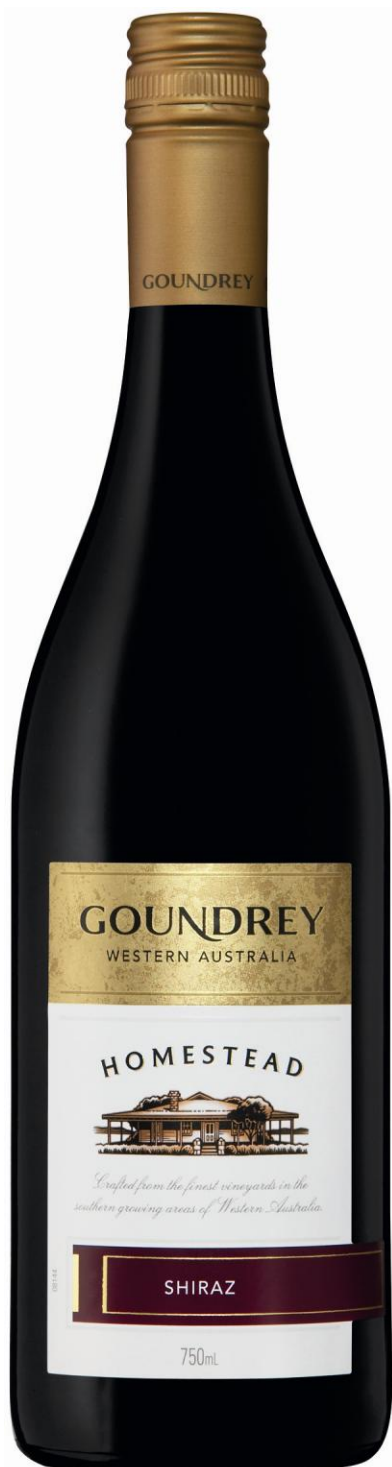


GOUNDREY
WESTERN AUSTRALIA

Goundrey Homestead Shiraz 2013



Background Information

The Goundrey vineyards are located within the vast plains of the south west corner of Western Australia. Here the vines produce a range of different styles including red wines with rich deep flavours and white vibrant wines with a crisp racy edge. Homestead wines are crafted to be full-flavoured, mouth-filling wines with good length and drinkability.

2013 Vintage

The 2012 winter in the South West of Western Australia provided excellent rainfall, followed by cool and above average rainfall in spring, to prepare the vines well for the growing season. Summer was generally hot and dry, desirable following the cool spring conditions in order to provide adequate heat for the ripening and flavour development of the grapes.

Winemaking

The fruit was harvested at optimum ripeness between 13 and 14 baumé. All parcels were processed separately and fermented on skins in static fermenters for between 7-10 days. The parcels were then pressed using a membrane bag press and then allowed to complete malolactic fermentation. Upon the completion of secondary ferment, the wines were then allowed to mature on French oak until suitable oak complexities developed. After 6 months, the individual parcels were blended and gently fined to create the final wine.

Tasting Notes

Dark red with purple hues the wine displays aromas of dark plum and mulberry with a subtle spice lift of white pepper and anise. The plush, juicy palate follows on from the bouquet with distinct characters of plum and cherry, whilst nuances of coffee mocha carry through with lush tannin and balanced acidity. Subtle French oak maturation contributes to the length with elegant, fine tannins.

Vintage	Alcohol
2013	13.5%
Growing Areas	pH
Western Australia	3.54
Grape Variety	Acidity
Shiraz	5.8 g/litre

Winemaker
Ryan Aggiss