

WINE NAME	Dragon Shiraz
RANGE	Orchid
VINTAGE	2022
WINE STYLE	Full-bodied red wine.
GRAPE VARIETY	Shiraz
GROWING REGION	Frankland River - Ferngrove Estate Block 11
TECHNICAL DETAILS	Alc 13.8% pH 3.64 TA 5.6g/L
APPEARANCE	Vivid ruby with purple rim.
NOSE	Classic cool-climate spiciness, violets and hints of leather.
PALATE	Bright fruit characters, fine tannins with juicy, dark fruit core of plums and hints of rhubarb.
VINTAGE 2022	Following a very wet winter, the rain eventually stopped in mid-November which set up the growing season nicely. The vines required little to no water until mid-December as the summer heat kicked in.  January and February remained dry and allowed our fruit to ripen nicely. The late spring rain and slightly cooler summer meant a later ripening and harvest, allowing the fruit to ripen and accumulate flavours slowly, producing a standout Shiraz from this vintage.
VINIFICATION	Block 11 is our best block of Shiraz, very low yielding it produces fruit of intense colour and flavour. Surrounding the Vineyard Manager's house, the vines are carefullly watched over. The Dragon Shiraz contains a portion of hand-picked fruit left as whole bunches during ferment that contributes structure and complexity. The other portion of fruit is gently destemmed into our small open fermenters, followed by a period of cold soaking. The must is gently pumped-over to maximise the colour and tannin extraction. Fermentation was carried out on skins for 3 weeks, pressed and completed malolactic fermentation before being transferred into a mix of new and old French oak barrels for sixteen months in our climate-controlled barrel hall. Careful blending by our winemaking team has produced Shiraz of intensity with great potential for aging.  Estate bottled.
CELLARING	10 - 12 years.
FOOD	Roast lamb with spring vegetables.
*VEGAN FRIENDLY	

