

FERNGROVE WINE CO

CRAFTED  BY HAND

It all started with us wanting to break away and do something special of our own, something different... like the secession referendum of 1933 that proposed Western Australia withdraw from the Australian Federation.

With our experience and knowledge of Western Australia's wine regions, we wanted to make a range of wines like no other, wines that proudly show the best of the pristine and cool climate Great Southern.

In going our own way, we focused on wines that our friends and family love to drink. We wanted to create something with intriguing flavours and a rich, smooth finish. Crafted by hand and fiercely independent.

2020 SHIRAZ

[WITH A TOUCH OF FLORAL & SPICE]



STATISTICAL INFORMATION

Appellation:	100% Frankland River, Great Southern
Composition:	95% Shiraz 5% Viognier
Alcohol:	14.0%
Residual Sugar:	1.3g/L
TA:	6.4g/L
pH:	3.54

KEY POINTS

Growing Region:	100% Estate grown fruit from our Frankland River vineyard in the Great Southern.
Vintage 2020 Notes:	Vintage 2020 will be remembered as the earliest harvest on record with great fruit quality. The growing season started warm and very dry. Spring rainfall was also below average and our soils were quite dry as the vines came out of dormancy and watering commenced earlier than normal. These dry conditions kept disease pressure low which was a positive, but also led to lower vine vigour compared to other years. The favourable weather for the remainder of the ripening period meant we had an "early" vintage.
Winemaking Notes:	Estate grown Shiraz from block 10 was picked in the early morning (combination of machine and hand-picked). Whole bunches were fermented in small open top fermenters, resulting in fine supple tannins. The ferment was also co-fermented with 5% Viognier to intensify and stabilise colour also adding a lovely perfume character. Post ferment, the wine was aged in tank for 6 months and finished in two-year-old French oak barrels for 2 months prior to bottling.

WINE CHARACTERISTICS

Colour:	Brilliant ruby colour.
Nose:	Lifted floral and red berry notes with hints of white pepper and sweet spice.
Palate:	Plush and fruit driven, concentrated red berries with an underlying meatiness, supple tannins with a lingering finish.
Cellaring Notes:	Cellar for up to 5 years.
Food Pairing:	Greek or Spanish dishes such as BBQ'd steak or lamb accompanied by a feta, spinach and olive salad.

-Independence-