



FERNGROVE

FRANKLAND RIVER W.A.

QUICK NOTES

WINE STYLE

Full-bodied red wine

GRAPE VARIETY

85% Shiraz, 15% Malbec

GROWING REGION

Frankland River – Ferngrove Estate

Block 11 Shiraz

Block 4 and 5 Malbec

TECHNICAL DETAILS

Alc 14% pH 3.49 TA 5.6 g/L

APPEARANCE

Bright ruby red with a purple hue.

NOSE

Plum, dark berries, spice and a hint of mocha.

PALATE

Lifted spice and black berry with full ripe mouth filling tannins. A nicely balanced wine with an attractive concentration of fruit.

WINEMAKER

Craig Grafton

BOTTLED

November 2023

CELLARING

Up 10 years

OAK

French Oak – Hogshead and puncheon

FOOD

Stirling Ranges Beef & Chorizo Ragu



ORCHID COLLECTION

QUEEN OF SHEBA SHIRAZ MALBEC

VINTAGE 2021

The 2021 growing season started with excellent soil moisture and strong canopy growth. Significant rainfall in November was good for the vines and delayed irrigation. Ripening was significantly slower, with harvest beginning 4 weeks later than 2020, more indicative of cool climate viticulture. January was warm and dry, and a short burst of rain (approx. 60mm) in February graced Ferngrove with almost perfect conditions. Harvest began in mid-February. Overall, the Great Southern experienced exceptional vintage conditions during the 2021 harvest.

VINIFICATION

The Shiraz from Block 11 has been of a consistently high quality from its establishment. Years of careful vineyard management has provided our Winemakers with exceptional quality fruit, Malbec from Blocks 4 and 5, the earliest Malbec vineyards planted at Ferngrove, has a reputation for quality and highly concentrated Malbec fruit within the region of Frankland River. These low-cropping blocks produce intense fruit which is harvested at optimal flavour and seed ripeness. Crushed into our small open-top fermenters, the must is then fermented on skins for 3 weeks. The ferments are regularly pumped over to ensure even temperature and an increase in colour and tannin extraction. The wine is gently pressed and completes malolactic fermentation in tank.

WINEMAKERS COMMENT

When initially blending and selecting the specific barrels for our Orchid range wines, we often look at including a small percentage of Malbec to complement. When we were barrel-selecting the potential wine for the Queen of Sheba, we found a parcel of Shiraz that blended very well with a slightly higher percentage of Malbec. This resulted in a wine with lovely balance and richness, deserving of inclusion in our Orchid Collection. A wine with enjoyable persistence and balance, it brings together the characters of the spice and red berries. Shiraz and the plush Malbec where “the whole is greater, than the sum of the parts.’ Enjoy.



AWARDS AND ACCOLADES

- Silver IWSC 2024
- Silver International Cool Climate Wine Show 2024
- Bronze IWC 2024
- Bronze National Cool Climate Wine Show 2024

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SCIENTIFIC NAME

Thelymitra speciosa

COMMON NAME

Queen of Sheba Orchid