water wheel

2019 SHIRAZ

BENDIGO, VIC

VINEYARD

Soil is deep ripped before planting. Vines are spaced at approx one metre, with around 20 buds per vine, and hedged trellised, exposing the grapes to the sun to achieve maximum ripeness. They are cane pruned one year in four followed by three years of spur pruning. Red wine grapes are planted on heavy clay soil with pieces of limestone present in the soil.

WINEMAKING

This wine has been made at Water Wheel for over 40 years. We pick the grapes ripe and full of plum flavours and balance that with soft tannin extraction during winemaking. Around 7 days on skins. It always has a rich palate and a long finish helped by 2 years ageing in 2-5 year old American oak. A classic central Victorian Shiraz. This is our estate Shiraz; a blend of fruit from our vineyards surrounding Bridgewater. Average vine age 40 years. 2018 was a slightly warmer year than 2017 so this vintage has a brighter fruit spectrum.

TASTING NOTES

A much darker Shiraz than the Memsie. Awesome colour with lots of plums on the nose and an enticing oak aroma. A mouth filling lingering wine with a great depth of flavour. Some tobacco/leathery flavours compliment the classic rich ripe plum component in our Shiraz. Lovely integrated cedary oak. Great with a herb crusted steak (parsely, woody herbs and capers crust).

CELLAR POTENTIAL Up to 10 years.

HAVE IT WITH ...

Red meat dishes.