2024
RAMPANT RED

SHIRAZ, CABERNET SAUVIGNON, MALBEC

VINEYARD

The Hamelin Bay vineyard is a 122 acre property located 4km north east of Karridale near the intersection of Brockman and Bussell highways 25km south of Margaret River Township and 8km east of Hamelin Bay.

The vineyard boasts its own unique terroir. It has warming red/brown well drained gravel soils on a north facing slope in an otherwise cool maritime location in the southernmost sub region of Margaret River. The effect of a warm site in a cool maritime location is to provide a microclimate of low daily temperature variation giving the vines an excellent natural environment for ripening and harvesting fruit in optimal conditions.

A dry, warm growing season, the 2024 vintage was early, fast paced and produced some superb quality wines. The vintage was also blessed with one of the most spectacular and abundant Marri flowering seasons, keeping birds away from the vineyards.

WINEMAKING

Fruit for the blend was selected for its density and sweetness as well as earlier release style drinkability. The Cabernet and Shiraz were co-fermented in a traditional open fermenter over a 12 day period, and gently pumped over 3 times a day. The Malbec was fermented separately and blended based on tasting trials. Nearing the end of fermentation, the must was pressed to tank where it finished fermenting to dryness. The wine was then sent to seasoned French oak barriques to undergo secondary fermentation and maturation over a 6 month period. This wine is un-fined and minimally filtered before being bottled.

TASTING NOTES

COLOUR - Vibrant crimson with violet hues

AROMA - Dark and rich blackcurrant, boysenberry and earthy elements show initially, followed by bright violet from the wine's Malbec portion. Savoury hints of star anise, liquorice and clove. .

FLAVOUR - Plush, full and fruit forward, with abundant juicy plum, ripe raspberry and bramble fruits. Elements of mocha, ground coffee, and a hint of white pepper. The tannin is soft and approachable, building around the wines fruit focus. A bright sour cherry acidity leads to a moreish finish.