
TROVE ESTATE

(secret squirrel)



SHIRAZ

WESTERN AUSTRALIA 2018

COLOUR

Garnet red with a red hue.

NOSE

Enticing aromas dark berry fruits, pepper and sweet spice.

PALATE

A generous wine full of rich, ripe of bramble fruits, dark plum, peppery spice and savoury nuances. The palate is supported by well-integrated tannins providing structure and a long, fine finish.

WINEMAKING

The 2018 Shiraz was machine harvested then destemmed and crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. Maceration was not extended due to the same reason. The wine was then pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and Oak tannins. The wine was blended and bottled after 12 months maturation.

FOOD PAIRING

Perfect with grilled steak served with roasted potatoes and a green salad.

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Kate Morgan

GRAPE VARIETY Shiraz

BOTTLED April 2019

GROWING AREA

Western Australia

ALC %/VOL 15.0% v/v

TITRATABLE

ACIDITY 6.5 g/l

PH 3.58

CELLAR POTENTIAL

4 – 6 years

OAK French

MATURATION 12 months

