
TROVE ESTATE

FOREST GRAND

SHIRAZ

MARGARET RIVER 2017

COLOUR

Dark garnet red with purple hues.

NOSE

Dark fruit aromatics on the nose - dried plum, blackcurrants and blueberries, with hints of anise and black pepper spice.

PALATE

Juicy fresh fruit concentration with a savoury core, the palate finishes clean and fresh with a long savoury finish along with fresh acidity and gentle tannin.

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters. The fruit was inoculated with yeast specifically chosen for varietal expression. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 12 months maturation.

FOOD PAIRING

Braised beef short ribs would be a pleasant compliment to this wine, where the juicy flavours and expressions would establish a welcoming relationship.

VINTAGE NOTES

The 2017 vintage was one of the latest vintages in recent times, reminiscent more of the vintages of the 90's. With an abundance of groundwater, soil temperatures remained cool in turn delaying budburst by three to four weeks. Flowering and fruit set were also exceptional due to the levels of groundwater. Although it was a challenging vintage (with some unseasonal downpours and a later start and finish), the combination of a long, cold wet winter and the mild summer has resulted in some exceptional fruit.

QUICK NOTES

VINTAGE 2017

WINEMAKERS Kate Morgan

GRAPE VARIETY

Shiraz

BOTTLED September 2018

GROWING AREA

Margaret River, WA

ALC % /VOL 14.0% v/v

TITRATABLE

ACIDITY 5.4 g/l

PH 3.69

CELLAR POTENTIAL

5-7 years

OAK French

MATURATION 12 months

