WEST CAPE HOWE SHIRAZ 2011

The West Cape Howe Cape to Cape range sources fruit from high quality vineyards across Western Australia’s Cape to Cape region.

“These wines established our reputation for quality and consistency - year in year out; wines with clean, expressive fruit and compelling value for money.”
Gavin Berry, Winemaker

VINTAGE: The 2011 vintage will be remembered for near perfect weather conditions. Warm, sunny days and cool, rainless nights characterised the ripening season. This allowed for slow, even ripening and optimal flavour development with no disease pressure.

WINEMAKING: Parcels of fruit were selected from vineyards in the Great Southern and Margaret River regions at optimal maturity and flavour ripeness. The fruit was held cold for a period prior to fermentation to enrich the colour and flavour. A steady fermentation enabled 10 days on skins for optimal colour and tannin extraction. The finished wines were then aged in a combination of new and older French oak for up to 12 months.

COLOUR: Dark ruby red with a purple hue.

AROMA: Intense ripe raspberry, plum and dark chocolate aromas.

PALATE: Rich, intense palate of concentrated raspberry, plum and dark berry fruit characters. White pepper notes are evident and are nicely balanced with integrated oak flavours and smooth, soft tannins.

CELLAR POTENTIAL: Enjoy now or cellar for up to 5 years.

FRUIT SOURCE: 82% Great Southern, 18% Margaret River

FRUIT MATURITY: Fruit was picked at 14° Be

TECHNICAL INFORMATION:
- pH: 3.50
- TA: 6.7 g/L
- Alcohol: 14.5%
- Residual Sugar: 0.6 g/L