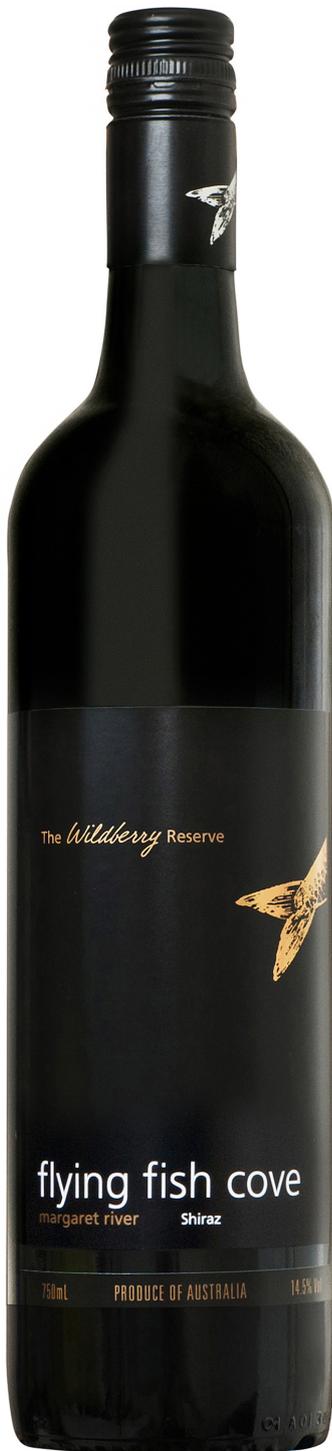


flying fish cove

passionately margaret river



2013 WILDBERRY SHIRAZ

Variety: Shiraz 100%
Region: Margaret River 100%
Case Production: 270

Cellaring Potential: This wine is drinking beautifully now and will reward with careful cellaring over the next 7-10 years.

WINEMAKER NOTES

Colour: Vibrant garnet hues.

Bouquet: This deep, rich shiraz displays aromas of black cherries, violets and dark chocolate.

Palate: The silky tannins and ripe fruit flavours of plum and cherry are complimented by maturation in French oak.

VINTAGE CONDITIONS

Vintage 2013 began with some wild weather during the Spring flowering season, affecting crop yields by approximately 20 per cent. Growing conditions for the remainder of the ripening phase were warm, sunny and at times hot in the lead up to Christmas, allowing for full maturity of the whites without harsh heat or storm damage. The 'Indian Summer' we experienced throughout Autumn extended the ripening period of our red varieties, allowing for full flavours and sugar development. Bird pressure was low early on in the season due to the abundant Marri tree blossoming, however became more of an issue late in the harvest period.

Our whites were mostly picked during March with the remainder of the harvest and the red grape varieties coming in during the month of April. The warm weather in the lead up to harvest ensured good natural acidity, flavour ripeness and beautiful, aromatic fruit. Another wonderful Margaret River season.

WINEMAKING

The shiraz fruit is crushed and destemmed into a fermenter where selected yeast is added and a controlled fermentation is conducted. During the fermentation period the wine is pumped over the skins twice a day to facilitate colour and tannin extraction. Following fermentation the wine is matured in approximately 35% new and 65% one year old French oak barriques. After maturation the wine is assembled before a light egg fining and filtration prior to bottling.

Our Wildberry reserve range showcases only the best Shiraz from each vintage.

TECHNICAL DETAILS

Alc%: 14.5%
pH: 3.59
TA: 6.1g/L
RS: Dry

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Cellar Door Open Daily 11am - 4pm

