



**THE ISLANDER**  
*estate vineyards*



## THE RED 2017 SHIRAZ

### Tasting Notes:

Colour: Deep rich red

Nose: Intense and complex; with notes of eucalyptus, plum and cherry

Palate: Very smooth mouth feel - round and supple with fresh, light, acidic finish

### Wine Notes:

This wine comes from a selection of the best shiraz from South Australia. We focus our efforts in the regions along the coast where we get the cool climate effect of the Southern Ocean. Throughout summer, the waters of the Southern Ocean remain below 16°C, so wind from the sea has a strong influence on the grape growing of the vineyards along the coast. We like the purity of the shiraz flavours coming from these regions. The wines are, in general, very colourful, fruity and of medium body.

### Winemaking:

Grapes are usually picked in the early morning to take advantage of the cool overnight temperatures. After destemming, the berries are poured into stainless still vats where the fermentation is conducted at low temperature, 20/22° C, to keep the fruit expression as much as possible. Several pumpovers a day are applied to the juice and skins to extract as much colour as possible. As soon as the fermentation slows down, the tank is racked and the skins are pressed. The pressings are added back to the free run. We let the wine finish its alcoholic fermentation and then we wait for the malolactic to start. After the secondary fermentation, the wine is racked, sulphured, and kept on fine lees for several months. After a short period of aging, we proceed to the blending of the different tanks of the same variety. The final wine is then filtered with crossflow filtration and bottled.

### Winemaker Notes:

This wine is made to be enjoyed frequently with almost any kind of food, but of course it will match better with meats, pates and cheeses. We have tried to offer a wine with as much Shiraz fruit notes as possible, soft and supple, easy to drink and not too high in alcohol, to remain enjoyable along the course of a meal. We hope you will have pleasure drinking this wine and don't hesitate, on a warm day, to serve it cool, around 14/16° C.

### Technical Information:

Alcohol: 13.5%

Total Acidity: 4.8g/L

pH: 3.99