

UNITY shiraz mourvèdre 2015

HARVEST

Cultivar:	72% Shiraz, 21% Mourvèdre
Clones:	SH1, SH22, MT11
Rootstock:	R99 and Mgt 101-14
Age:	Average 11 years
Soil:	Structured red soils with coarse gravel and weathered shale soils
Yield:	6.8 tons per hectare (42 hl/ha)
Balling:	24.3 °Balling
pH:	3.40 - 3.58
Total acid:	5.8 – 6.3 g/l

FERMENTATION

The grapes were handpicked in the early morning and force cooled to 4 °C. It was then bunch sorted, destemmed and berry sorted on vibration tables by 25 highly trained staff. The berries were gently crushed into a satellite tank and deposited in open and closed fermenters. The must was dejuiced by 8 - 12% depending on the vineyard. It was given a cold soak of 3 - 4 days at 9 °C, protected by a CO₂ blanket. The juice was pumped over once daily during this period.

The tanks were then heated to 18 °C and inoculated with BM45 and D254 yeast. The fermentation temperature was allowed to peak at 28 °C and then brought down to 22 °C. The fermenting cap was manually punched down three times daily and two pumpovers per day. The Mourvèdre was pressed at 1 °B and finished fermentation in barrels. The Shiraz was given extended maceration after fermentation. Total time on the skins was 16 days. The wines were then pressed into third and fourth fill 300 l French Allier oak barrels. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrels.

After malolactic fermentation the wines were given a low sulphur dose and left on the gross lees for 10 months. The wine was then racked and the different components blended before being returned to barrels. After a total of 18 months in barrels the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

ANALYSIS

Alcohol:	14.48vol %
Total acid:	5.7 g/l
pH:	3.51
Residual sugar:	4.9 g/l
Volatile acidity:	0.61 g/l
Free sulphur:	25 mg/l
Total sulphur:	115 mg/l

The wine has dark berry, ripe fruit flavours with delicate floral notes and a spice infusion. The soft, juicy mid palate is supported by elegant tannins and subtle oak flavours.

