

# PHILIP SHAW

ORANGE, AUSTRALIA

## 2014 Wirewalker

### Overview of growing season and harvest period for 2014:

It was an early start to the growing season with a short and dry winter. Spring brought with it warmer temperatures and pushed the vines into an early budburst. October frosts in the region caused significant damage in some vineyards; however Koomooloo managed to escape unscathed.

December saw temperatures rise well into the 30's with very little rain. Rain did come in February along and with it cooler temperatures. As a result vigilance was required in both the winery and vineyard to manage disease pressure. The Pinot Noir was harvested at a slightly lower sugar level, than usual, to preserve fruit and limit disease.

### Winemaking notes:

Approximately 10% of selected parcels were kept as whole bunches for ferment and the remainder of the grapes were destemmed, sorted and split before being placed into closed fermenters. Wild yeast carried out the primary ferment, giving the wine greater complexity and mouthfeel. The wine was monitored and tasted daily and the cap was managed accordingly. Extended maceration on selected parcels gave greater depth and savoury characteristics. The wine was pressed, and racked to oak for maturation. It was then left to evolve in oak for 10-12 months before blending for bottling.

### Winemakers Tasting notes:

The Wire walker is light garnet red in colour. The nose is perfumed exhibiting ripe red cherry, strawberry and a touch of mocha. There is an element of spice and savouriness on the palate with good fruit weight and depth of flavour. It is a medium bodied elegant wine with bright succulent fruit.

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### Wine analysis:

pH	TA	Residual sugar	Alcohol
3.72	5.3g/L	0.8g/L	11.5%v/v