

PHILIP SHAW N°

PHILIP SHAW No.89 2012

2012 had a challenging beginning with a very cool summer and relatively wet conditions for the beginning of harvest. This made it quite challenging for the earlier varieties but shiraz was not very ripe during these conditions so we were able to avoid any disease pressure. The season was however very long and the fruit remained on the vine well into April.

Of any year in Orange you could easily say that 2012 has produced classic cool climate Shiraz. The fruit was all destemmed and hand sorted to remove any stem pieces. The fruit was kept mainly whole but with a small amount of crushing to aid with gentle extraction. After a period of 3-5 days the indigenous yeast build their numbers sufficiently to begin the fermentation.

The wine was on skins for nearly 30 days, post fermentation the wine was carefully watched until the cap sank. The wine was drained to barrel and aged on full lees for 20 months. The wine slowly built in texture and structure over time in barrel.

Vineyard and winery notes

Variety	100% Shiraz
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	≈ 900 metres
Vines planted	1989
pH	3.75
TA	6.6
Alc	13.7%
Barrel aging	20 months in 50% new barrels (70% French 30% American)
Cellaring potential	Now until 20 years (under ideal cellaring conditions)

Tasting notes

Colour	Deep red, purple hues and good density
Aroma	Intense varietal characters, extreme spics and pepper – a classic cool area Shiraz. The oak adding complexity, but the intense fruit restrains but helps harmonise.
Flavour	Very vibrant spice pepper fruit characters. Soft tannins with great length of flavour. Supported by very fine tannins.