

PHILIP SHAW PINK BILLY SAIGNEE 2013

One of the oldest tools that a winemaker has had to increase the concentration of colour in red wines is to run off some juice or bleed the fruit, hence the French term Saignee that literally means bleeding. The juice that is bled forms the base of this wine.

2013 was a warmer year in Orange. The fruit reached full maturity with good colour and flavour density. We did not need to bleed as much juice as we normally would. The wine as a result is full of flavour and is slightly richer than normal

After the bleeding of the juice, the light salmon pink juice is purposely oxidized and racked off lees to allow the native yeast to complete its fermentation process, to help stabilise the colour and to remove harsh tannins. The juice is fermented at a moderate temperature (14-16 degrees) and the wine remains on yeast lees until bottling.

Vineyard and Winery notes

Vintage	2013
Variety	35% Merlot, 27% Cabernet Franc, 24% Syrah, 14% Cabernt
Vineyard	Koomooloo Vineyard
Vines Planted	1989 - 2001
pH	3.5
TA	6.3
Alcohol	13.0%
Barrel Ageing	None
Cellaring Potential	Up to 5 years

Tasting notes

Colour	Salmon Pink
Nose	Delightful summer red fruits
Palate	Creamy and soft with excellent texture married with subtle yet powerful fruit characters. It is voluptuous but still fresh and lively.