

# PHILIP SHAW

ORANGE, AUSTRALIA

## 2013 No89 Shiraz

### Overview of growing season and harvest period for 2013:

A wet cool winter set the vines up for a good season with plenty of soil moisture. Spring was warm and dry with a hot spell coming in at Christmas time. January February had higher temperatures putting the pressure on in the vineyard, to protect grapes from getting burnt or becoming overripe, with all varieties charging towards maturity. Rain in late February caused little detriment to an outstanding vintage. Midler days moving into autumn saw our Shiraz ripen beautifully

### Winemaking notes:

No89 fruit is selected from blocks 1, 3 and 5, and is hand harvested. On reception at the winery the fruit was inspected for quality and hand sorted. Up to 30% of fruit was whole bunch fermented to give spice. Grapes were fermented in open top vats with cap management scheduled daily to attain the perfect balance of tannins and extraction. Following fermentation wines were left on skins, for extended maceration, to impart a savoury edge. The wine was pressed from its skins and sent to mature in oak; 60% new French oak along with 40% 1 and 2 yr. old oak.

### Winemakers Tasting notes:

This wine draws you into the glass with aromas of ripe plums and dark cherry, spicy mocha notes and a touch of charcuterie. It has a medium to full bodied palate with luscious dark fruit, supple tannins and focus. It is a very complete wine, generous in flavour and elegant in style.

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### Wine analysis:

pH	TA	Residual sugar	Alcohol
<b>3.9</b>	<b>5.2g/L</b>	<b>1.0g/L</b>	<b>14.0%v/v</b>