



2018 Prendiville Reserve Shiraz

Tasting Notes

Varietal Breakdown

Shiraz

Region

Margaret River

Vintage

The 2018 vintage was a return to the fantastic growing conditions that Margaret River is renowned for. The wet winter preceding the growing season provided ample soil moisture for the healthy vines to ripen over the summer months. An extended dry and warm period through to the end of picking in mid-April presented ideal conditions for the ripening of fruit. All fruit this season is of exceptional quality and showing great varietal characteristics.

2018 will be long regarded as one of the great vintages of the decade for Margaret River.

Viticulture

The Sandalford Estate vineyard in Wilyabrup, Margaret River, is one of the largest and oldest vineyards in this famed region, having been originally planted in 1972. The Wilyabrup sub-region is in the northern end of the Margaret River GI. Wilyabrup is usually some 4 degrees Celsius warmer on average than the southern parts of Margaret River. This ensures optimal ripeness and generosity in the wines produced. There are five old vine blocks on the Estate. These are the oldest Shiraz vines in the Margaret River Region. Two of these old vine blocks have been utilised to make this wine. As with all Prendiville Reserve wines, they are only made in exceptional years and only in limited quantities.

Winemakers Comments

At optimal ripeness, the grapes for this wine, as with all the Prendiville Reserve's, were hand-picked and transferred into small bins for transport. At the winery, the grapes were crushed into our small batch open fermenters and inoculated with a selected yeast strain. The traditional method of pumping over was used during fermentation, twice per day to facilitate colour, flavour and tannin extraction. After the completion of Malolactic Fermentation, the wine was aged in new and one-year old French oak barriques for twelve months. When blended, only the best seventeen barrels were put aside for this release of the Prendiville Reserve Shiraz.





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Oak Treatment

Twelve months in ninety percent new French oak barriques.

Tasting Notes

Colour: Dark cherry red.

Nose: Full of mulberries, cherry and dark berries. There are underlying spices of star anise, cinnamon and pepper that add a savoury balance to the sweet berry fruits.

Palate: Elegant and generous. This is a concentrated wine, which as it evolves in the glass, shows the full spectrum of berry flavours – from red to blue and then through to black berries. As with the nose, the savoury elements are there to add balance, opening up with mocha, nutmeg, fennel seeds and an earthiness. The tannins are smooth and silky soft and with the acid, they build to a long supple finish. This wine holds more in reserve and with the ninety percent new French oak, this wine is just a baby. Whilst drinking beautifully now, with careful cellar maturation for 15 years or more, this limited release of the Prendiville Reserve Shiraz will certainly reward the patient. (A deposit may form in the bottle during cellar maturation and decanting is recommended prior to serving).

Wine Analysis

Alcohol 14.8%

pH 3.59

TA 6.82 g/L

This wine is vegan & vegetarian friendly

