



2020 Prendiville Reserve Shiraz

Tasting Notes

Varietal Breakdown

89% Shiraz, 11% Malbec

Region

Margaret River

Vintage

2020 was a vintage like no other. Whilst a global pandemic changed the way people lived their lives, Margaret River experienced a near perfect vintage. The preceding Spring growing season was warmer than average resulting in earlier bud burst and grape development. Grape yields were lower than average which led to one of the earliest harvests on record. The dry and warm growing conditions through to the end of picking, in early April, presented ideal conditions for the ripening of fruit. The season allowed for the winemakers to harvest fruit at optimal flavour, tannin, and sugar ripeness. The 2020 vintage in Margaret River is widely regarded as excellent for red wines and will be long regarded as one of the great vintages for Margaret River.

Viticulture

The original Sandalford vineyard in Wilyabrup, Margaret River, was first planted in 1970 and is one of the largest and oldest single site vineyard plantings in this famed region. The Wilyabrup sub-region is situated in the northern end of the Margaret River wine growing region and is widely regarded as home to Margaret River's most revered red wines. The old vine Shiraz plantings selected for this wine are from some of the oldest Shiraz vines in Margaret River. The vines are cane pruned and trellised to a VSP system. As with all Prendiville Reserve wines, they are only made in exceptional years in limited quantities.

Winemakers Comments

At optimal ripeness, the grapes for this wine 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. Routine pump overs were used during fermentation to facilitate colour, flavour and tannin extraction. At completion of primary fermentation, the wine was pressed off to tank to complete Malolactic Fermentation before being transferred to new and one-year old Burgundy coopered French oak barriques for fifteen months. Only the best barrels of Shiraz, totalling twenty-six, were selected and blended with a small amount of Malbec to complete the overall structure and balance of the wine.





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Oak Treatment

Fifteen months in sixty percent new French oak barriques.

Tasting Notes

Colour: Deep ruby with purple red hues.

Nose: Powerful aromas of coffee and dark plum with liquorice, mocha and underlying spice. Aromatic flavours of star anise, cardamon and black pepper evolve in the glass revealing a savoury balance to the sweet berry fruit.

Palate: The palate is super concentrated with rich dark fruit flavours lifted with roasted coffee, mocha and sage bush. Sweet ripe fruit, firm grainy textured tannins, and high-quality fine-grained French oak delivers a wine of great structure and class finishing with exceptional length of flavour. The wine continues to get better in bottle on its long journey. 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. Decanting is recommended prior to serving.

Wine Analysis

Alcohol 14.8%

pH 3.50

TA 6.68 g/L

This wine is vegan & vegetarian friendly

