

FOUR SISTERS

Shiraz



Variety: Shiraz

Vintage: 2017

Region: Central Victoria

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Alcohol: 14.0%

Best Consumed: 2018 - 2022

Vineyards: The fruit was sourced from selected individual vineyard sites across Central Victoria from the rolling, temperate plains of the Goulburn Valley to the hills of the Strathbogies. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soil on the banks of the Goulburn River.

Vintage Conditions: The 2017 vintage began with the traditional late start and finished off with a very even steady ripening. Victoria received average or above average rains through the 2016 winter and spring. The good winter rains continued through spring and the grapevines responded, growing vivid green canopies and setting good crop levels. Spring is usually temperamental and it was definitely that this year, temperatures bounced up and down, there were many '4 seasons in a day' events, and warmish rainy days. Summer seemed transient but in March there were three balmy weeks of low 30's temperatures and warm nights. The fine weather continued through April which assisted with picking times. Vintage was in two parts, the first produced wines with bright fruit and elegance, with later fruit having increased concentration and richness.

Winemaking: The grapes for this wine were picked and crushed in the cool of the night ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. Fermentation took place in sweeping arm red fermenters giving the wine a denser, richer colour and allowing for gentle flavour extraction. The wine was then aged in a combination of French and American oak along with some portions kept in stainless steel tanks to ensure the fruit dominance of the style.

Tasting Notes: Subtle fruit tones of raspberry, blackberry and plums are supported by a hint of spice to create a perfectly balanced wine.

Food Match: A classic partner to wood fired pizza, rack of lamb or char-grilled steak.

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little things



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