



water wheel



2017 SHIRAZ

BENDIGO, VIC

VINEYARD

Soil is deep ripped before planting. Vines are spaced at approx one metre, with around 20 buds per vine, and hedged trellised, exposing the grapes to the sun to achieve maximum ripeness. They are cane pruned one year in four followed by three years of spur pruning. Red wine grapes are planted on heavy clay soil with pieces of limestone present in the soil.

WINEMAKING

The Waterwheel Shiraz is fermented in open stainless fermentors at 18-22 degrees Celsius. A combination of pump-overs and plunging is used to gently extract delicate colour and flavour. The wine is pressed at dryness with malolactic fermentation occurring before oak maturation in new, 1&2 year old American Hogsheads for 9-12 months before being bottled on the Waterwheel estate.

TASTING NOTES

COLOUR	Deep purple/crimson colour.
AROMA	Scents of savoury, spicy berries and a touch of aniseed held together with fine tannins.
FLAVOUR	Rich and full this wine drinks well now, or given time, will develop into a very rewarding wine.
CELLAR POTENTIAL	Up to 10 years.

HAVE IT WITH ...

Red meat dishes.