

PAUL CONTI

Mariginiup Shiraz 2010



VINEYARD: For over 50 years, Shiraz has been sourced from our *Mariginiup* vineyard. Located on the unique Tuart soils over limestone with its close proximity to the Indian Ocean, this old established vineyard produces consistent high quality, low yielding grapes and enjoys a pristine, maritime climate.

HARVEST: An unforeseen truck break-down mid-picking meant shiraz was hand-harvested in three goes, between February 22, 23 and 25, 2010. Consequently, fruit picked on the last day shows real distinctive liquorice and plum characters. Fruit was in excellent condition with just the smallest amount of berry shrivel which concentrates flavours and colour. We harvested the fruit just before a severe heat spike meaning our timing was impeccable, saving fruit from over ripening.

WINEMAKING: Following de-stemming and crushing, fermentation took place in both seven tonne static fermenters and 3 tonne open-top tanks. Fermentation temperatures were maintained between 25 degrees Celsius to 28 degrees Celsius with regular pump-overs and plunging three to four times a day. Maximum colour and flavour extraction was achieved over seven days, following pressing a small portion finishing fermentation in new American oak. The remainder completed malolactic fermentation in tank then matured in French and American oak. The final blend constitutes 50% new American oak, 25% new French and the remainder in one and two year old French oak. All components were kept separate prior to blending in June and bottling in August 2011 – By carefully selecting the best barrels we are able to maintain the true integrity of these old vines.

This wine continues a long line of single vineyard vintages that date back to the 1970s.

Technical Notes:

Variety:	100% Shiraz
Region:	Swan Coastal
Vineyard:	Mariginiup Vineyard, Western Australia (Est. 1948)
Bottled:	August 2011
Harvest:	February 2010
Alcohol:	14.5%
Optimum year:	2015
T/A:	6.1 g/L
pH:	3.6
Oak Treatment:	50% new American, 25% new French and 25% seasoned French oak

NOSE: The bouquet exhibits ripe red berry aromas with hints of plum, aniseed, dark chocolate and sweet oak.

PALATE: A uniquely soft but full, bold and complex palate is balanced by silky smooth tannins, subtle integrated oak and a grippy finish.

FOOD: Enjoy with lean grilled and roasted red meats or robust provincial Mediterranean dishes.

CELLARING: Drink now or cellar with confidence for up to 15 years.