

# PAUL CONTI

## Mariginiup Shiraz 2016



**VINEYARD:** For over 50 years, shiraz has been sourced from our Mariginiup vineyard located on the unique Tuart soils just north of Perth. The ever-increasing sprawl of Perth has diminished the size of the vineyard to only two acres. This, and the resulting tiny crop from the 2016 vintage meant fruit from our Miamup Road vineyard in Margaret River was also used in the blend. The Miamup Road fruit is grown on quartz light soils over clay which produces fruit with ripe soft tannins not dissimilar to that of the old Mariginiup vineyard. **Our aim each year, for the final blend, is to select the best parcels of fruit that represent the Mariginiup style.**

**HARVEST:** Both vineyards were hand-harvested. The Mariginiup vineyard on 15 February with the slightest amount of berry shrivel; The Miamup Road block was harvested on 16 March in pristine condition and juicy fruit characters.

**WINEMAKING:** Following de-stemming and crushing, the Mariginiup fruit was fermented in 3 tonne concrete open fermenters for seven days with regular pump-overs and hand-plunging. It was then basket-pressed directly to new American oak. The Margaret River fruit was also fermented for a longer, cooler fermentation to retain greater fruit flavours. A small portion was pressed directly to new French oak for the completion of fermentation. The remainder to tank where it was transferred to seasoned French oak once malolactic fermentation was complete. All components were kept separate until the final blend was assembled with the intention to keep the style consistent with previous Mariginiup vintages.

**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 10 years.

### Technical Notes:

**Variety:** 100% Shiraz  
**Region:** Swan Coastal & Margaret River  
**Vineyard:** Mariginiup Vineyard, Western Australia (Est. 1948) & Miamup Road, Margaret River  
**Bottled:** July 2017  
**Harvest:** Mariginiup fruit 15/2/16  
Margaret River fruit 16/3/16  
**Alcohol:** 15%  
**Optimum year:** 2021  
**T/A:** 6.4 g/L  
**pH:** 3.54  
**Oak Treatment:** 30% new American, 10% new French and 60% seasoned French oak

**RRP: \$28**