



## 2013 Underhill Shiraz

### Region

Yarra Valley (Gruyere)

2013 growing season was close to ideal with sufficient winter and spring rainfall followed by a warm and dry growing season producing fully ripe, robust wines.

### Vines

100% Shiraz sourced exclusively from the unirrigated 1973 planted 8 acre block of Shiraz at the western extremity of Yarra Yering. A slight westerly aspect & vines rooted in a clay-based soil provide a wine that is a perfect foil for our more feminine Dry Red Wine No. 2.

### Aroma & Bouquet

New world cool climate Shiraz starts here. Heady plum fruits and pretty violet aromatics interlaced with liquorice spice and hint of cracked pepper.

### Palate

Blood plums and cigar oak with a violet floral lift from the inclusion of stalk during fermentation. The heavier clay based soils produces wine dark fruits and spice, chewy tannins creating the framework to support the fruit and savoury undertones. A high inclusion of stalks are added back as well as some 100% whole bunch fermentation wine to lend juiciness plus extra cut and persistent tannins to the sweeping finish.

### Winemaking

Hand harvested and destemmed with no crushing to retain whole berries, directly to the traditional Yarra Yering "tea chest" half-tonne open-fermenters. High use of stalk baskets to increase stalk tannins, structure and interest. Basket pressed and aged for 18 months in French oak (30% new).

Bottled via gravity without filtration.

### Cellaring

Drinking beautifully at present but this vineyard has a proven pedigree & track record thus it will continue to evolve for a further 20+ years under suitable cellaring conditions.

13.5 % ALC