



2012 MadFish Sangiovese Shiraz

Varieties:

51 %Sangiovese

45% Shiraz

4% Merlot

Regions:

Geographe

Great Southern

Margaret River

Technical Notes

The 2012 growing season in the south west of Western Australia was favourable for the production of great wine.

After a winter of sufficient rain, the spring to autumn period was continuously warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to the benign harvest conditions was the explosion of native blossom which sated the otherwise grape-loving, resident bird populations. The resulting red wines show an abundant and rich array of varietal expressions which are layered and pure.

The grapes for the MadFish Sangiovese Shiraz are sourced from the Geographe, Great Southern and Margaret River regions of the South West of Western Australia. These regions deliver fruit with different flavour profiles that contribute beautifully to the final blend.

This blend brings together Senior Winemakers Janice McDonald's passion for Italian grape varieties with Australian terroir. The Mediterranean climate of the South West provided plenty of sunshine for the Italian 'workhorse' grape of Sangiovese to ripen & develop the typical savoury & sour cherry notes, softened by the softer, fruit tannins of the Shiraz.

Once harvested, the grapes were then fermented in stainless steel tanks with traditional pump-overs carried out each day to aid fruit and tannin development. The parcels of fruit were then pressed to French oak barriques for 12 months maturation to encourage wine development and structural complexity. The use of French oak allowed for the integration of dusty savoury tannins.

Tasting Notes

This combination of Sangiovese and Shiraz displays dark cherry and earthy aromas, overlaid with violet and rosehip notes.

A medium bodied wine with blackberry compote and cherry flavours that intermingle with hints of dried herb, stewed fruits, and savoury characters.

Cherry, floral, and savoury flavours along with rustic tannins are indicative of the Sangiovese grape, while the Shiraz component brings bright fruit and weight to this well balance marriage of fruit and texture.

Cellaring

Will drink well now and will develop complex aging characters of rich earth, leather and forest floor over the next 5 years.

Food Match

Perfect with Pizza, Chorizo & olives, Tomato based pasta dishes.

Analysis

Alcohol: 14% v/v, Acidity: 5.5 g/lit, pH 3.70, Residual Sugar 1.6 g/lit

MADFISH WINES

Margaret River and Denmark, Western Australia

Email: madfishwines@hpw.com.au Web: www.madfishwines.com.au

