



**2017
SHIRAZ**

VARIETIES

Shiraz

REGIONS

Frankland River
Margaret River
Mount Barker

NUMBERS

Alcohol 14.5% v/v
Total Acidity 5.4g/lt
Residual sugar 1.45 g/lt

2017 MADFISH SHIRAZ

TASTING NOTES

Discover fresh aromas of black cherry, plums and poached strawberries with heady flavours of liquorice, sweet spice and chocolate that complement the rich fruity flavours. Silky tannins dance across the palate giving structure and balance to this delicious Shiraz.

WHEN TO DRINK AND WITH WHAT

Ready to drink now and for a few years. The perfect match to a wide range of rich, wholesome foods, enjoy with fragrant lamb kofta with hummus and pita bread or alongside a Thai massaman beef curry.

ABOUT SHIRAZ

Surely the national red grape of Australia. The name Shiraz is unique to the island continent, known as Syrah in all other regions. Shiraz has distinct identities in its Australian homes – the wines of Barossa, McLaren Vale, Hunter Valley, and Western Australia's Great Southern and Margaret River all express different stories.

MadFish Shiraz draws upon fruit from ideal growing locations in WA and shows the South-Western version of the grape in classic, juicy style – luscious fruit, plush, some spice and downright delicious!

ABOUT THE 2017 VINTAGE

As the never-ending vintage of 2017 come to a close in early May, we reflect on an unusual season. After a cold, wet winter/spring and annual rainfall above the averages of the past decade, the stage was set for a late start to vintage.

Early spring growth was slow, and anecdotes of the very cool 2006 vintage began to circulate as summer progressed in the same, mild fashion.

But were we heading for the perfect calamity of high yields in a cool, wet season? Fungal diseases began to thrive in the humid, cool conditions as the white harvest began. Careful fruit selection and early harvesting was necessary to retain quality.

By late March the tone of the vintage was less than upbeat as the heavens opened. With the reds teetering on edge of disaster further rain could turn them to slush, and our worst fears, would be realised. As the mud dried, April delivered an Indian summer, of unseasonably dry and warm conditions until the end of harvest. This prolonged, ripening phase allowed flavours to develop fully, and tannins to soften.

With vintage now a distant memory and wines bottled, the outcomes are surprising and fantastic. The whites have a retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel... it was worth the tension...

MAD FISH
WESTERN AUSTRALIA