



ROCKCLIFFE

Peaceful Bay

2018 Shiraz

WESTERN AUSTRALIA



COLOUR

Deep maroon with purple hints

NOSE

Spicy blackcurrant with raspberries and lifted cracked pepper.

PALATE

Fresh, plummy fruit fills the mid palate that is well supported from fine-grained powdery tannins. All this is interwoven with French Oak nuances to create a well structured palate of great length and full flavour.

WINEMAKING

The 2018 Shiraz fruit was machine picked then destemmed/chilled into small closed fermenters. Following a 5 day cold-maceration the fruit was warmed and inoculated with a Shiraz specific yeast. The fermenters were pumped over with aeration twice a day, temperature was held around 25 deg C. The wine was then transferred into barrel for malo-lactic fermentation, allowing soft integration of the grape and oak tannins. The wine was fined and then bottled.

FOOD PAIRING

Perfect wine to be paired with gourmet pizza or tomato ragu gnocchi

VINTAGE NOTES

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade.

Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and fruit from all the Rockcliffe Vineyards looking superb.

QUICK NOTES

VINTAGE
2018

WINEMAKERS

*Elysia
Harrison/Mike
Garland/Lucy
Maddox*

GRAPE
VARIETY

100% Shiraz

GROWING
AREA

*South Western
Australia*

ALC %/VOL
13.5 % v/v

TITRATABLE
ACIDITY

6.3 g/l

pH
3.57

CELLAR
POTENTIAL

5-7 years

OAK

Older French bqs

MATURATION

16 months

JAN CODE
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