



ROCKCLIFFE

# third reef

2018 Shiraz  
GREAT SOUTHERN

## NOSE

Intense aromas of perfumed bramble fruits and savoury spices with complexing cashew nuttiness.

## PALATE

The palate shows dense fruit concentration of plum and dark berries. The ripe and juicy fruit combine with long fine tannins and lingering spice.

## WINEMAKING

The 2018 Shiraz fruit was machine picked then destemmed/crushed into small open fermenters and inoculated. The fermenters were hand plunged with aeration twice a day, temperature was held around 25C, then allowed to warm up for a long ferment maceration. 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

The Third Reef shiraz would pair extremely well with barbecued, roasted or grilled meats (spare ribs). Try also with some strong cheeses....or even with dark chocolate.

## 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

Shiraz

### BOTTLED

June 2019

### GROWING AREA

Great Southern

### ALC %/VOL

14.5 % v/v

### TITRATABLE ACIDITY

6.09 g/l

### pH

3.47

### CELLAR POTENTIAL

6 – 8 years

### OAK

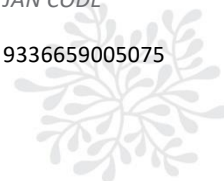
Francois Frere, Taransaud,  
Seguin Moreau

### MATURATION

12 months in 100%  
French oak 40% new,  
60% old

### JAN CODE

9336659005075



ROCKCLIFFE

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