



MICRO WINES

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## Micro Wines 2019 Shiraz

**Winemaker:** Jonathan Ross

**Grape(s):** Shiraz

**GI:** Geelong (Port Phillip, Victoria)

**Site(s):** Bannockburn Estate Vineyard

**Vintage notes:** Below average rainfall for the winter, leading into a dry yet cooler spring, with even fruit set and flowering. Low disease pressure came with a fairly mild summer. End of February brought an intense heat wave that made for a tough harvest for early ripening grapes, but shiraz was able to be picked at a healthy 13° baume on March 13.

**Vineyard notes:** The “winery block” of Bannockburn’s estate vineyard provides this shiraz, which was planted by Gary Farr in 1987. Rows are oriented north-south and are on a gentle slope with a northeastern aspect, looking out onto the Moorabool river catchment. Soils are dusty alluvial sediment over limestone bedrock. One of the few sites in Victoria, and really Australia as a whole, where we see an ancient seabed near the surface, rather than being covered by more recent geological formations.

**Winemaking:** Hand-picked and vinified at the Bannockburn winery. 80% destemmed (whole berry). The 20% whole clusters were put on top, then sealed with recycled plastic in an open-top stainless steel fermenter for the first 7 days of fermentation. This captures CO2 generated from the beginnings of fermentation below, and creates a CO2 rich atmosphere for vigorous carbonic maceration within the whole clusters. After 7 days, plastic was removed, free run juice was drained, and remaining solids were foot-stomped. Subsequent punch-downs, pump-overs and another rack-and-return, prior to bladder pressing into an 8 year-old 1200 liter barrel, where the wine aged for 7 months. Unfined, unfiltered. 11 months in bottle prior to release. pH 3.8, TA 4.6 g/L.

**Closure:** 50% Amorim NDTech (TCA-screen natural cork), 50% DIAM 5 (in mixed cases – “for your fun”)

**ABV:** 13.5%

**LEGEND tasting notes:** A heady nose of dark fruits, dried lavender, acacia, myrtle, and black olive. The palate is rich and supple, but with a transparency and vivacity to the fruit. Flavors of Davidson plum (a sour native plum), combined with riper black- and boysenberry, saltbush, pepperberry, and cured kangaroo meat. Fine and linear, with a soft cushion of ripeness leading to moderately grippy tannins.

**Production size:** 120 dozen, 60 magnums