DRIFTWOOD

MARGARET RIVER

ARTIFACTS

shiraz

2016

BLEND

98.6% Shiraz, 0.8% Cabernet Sauvignon, 0.7% Malbec

COLOUR

Brilliant deep ruby red with purple hues.

AROMATICS

A vibrant, complex bouquet of black cherry liqueur, raspberries, sweet vanilla spice and savoury notes supported by well integrated toasty oak.

PALATE

The full bodied palate has dense, rich juicy black fruits, vibrant cherries and raspberries, dark chocolate and aniseed, enveloped by supple succulent coating tannins, bright acidity and lovely lingering sweet spiced oak, bright acidity and lovely lingering sweet spiced oak. A youthful wine that will reward with time. Decant before drinking.

OAK MATURATION

33% New (92% French, 8% American) for 15-18 months.

AGEING POTENTIAL

10 years.

WINEMAKING

All batches were machine harvest and crushed to tank. A mixture of pre-fermentation cold soak and immediate yeast inoculation techniques were used to harness the unique array of characteristics coming from each block and variety. Colour and phenolics were gently extracted using aerative and closed pump-over techniques. Once primary ferment and MLF were compete in tank they were transferred to a mixture of new and old barrels for 15-18 months maturation in oak.

VINTAGE 2016

Margaret River just keeps on giving, another great season that started early, continued warm, provided some nervous moments but finished solidly. Excellent canopy management in the vineyard and careful netting to protect against bird damage allowed the whites to build intensity of flavour and aromas in line with balanced acid. Harvest commenced on the 5th February with the final harvest being Driftwood's newly grafted Cabernet Sauvignon in block 2 on 8th April, showing bucket loads of promise for the future.

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River
Harvest Date / 29 February to 9 March
Winemakers / Eloise Jarvis, Ryan Gibbs, Paul Callaghan, Kane Grove
pH / 3.43 Titratable Acidity / 7.6 g/L
Reducing Sugar / 0.1 g/L Alcohol / 14.5%