

# LIGHTFOOT & SONS

PREMIUM GIPPSLAND WINE

## Lightfoot & Sons - 2013 'Myrtle Point' Shiraz



**Viticulture** The 2013 growing season in Gippsland was the kind that viticulturalists pray for every year. A long dry summer, mild daytime temperatures and cool nights provide the perfect conditions for producing Shiraz of finesse and character. Ample Spring rain allowed the vines to flower and set an even, balanced crop of grapes. The canopy was carefully managed throughout the growing season to provide enough shade for the grapes, protecting them from the summer sun. This, combined with a nice slow ripening period allowed the grapes to develop great depth of flavour while retaining bright natural acidity.

**Winemaking** The 2013 *Myrtle Point* Shiraz was picked over 7 days between the 1<sup>st</sup> and the 7<sup>th</sup> of April, at 13.33° Baume, pH 3.5 and 6.56 g/L TA. The grapes were gently destemmed into small open fermenters, and cold-soaked for 3 days. All ferments were inoculated with yeast, and then hand-plunged twice daily until the completion of fermentation. The wine was then left for another 4 days of extended maceration before being pressed directly to a mixture of new (15%) and old French Oak Barriques, and allowed to undergo complete Malo-lactic fermentation. A mixture of cooperages was used, including Sirugue, St. Martin and Taransaud; with wood sourced from the forests Allier, Nevers and Vosges. The wine was aged in these Barriques before being bottled, unfiltered, on the 19<sup>th</sup> of February 2014.

**Palate** The 2013 *Myrtle Point* Shiraz is a true example of the cool-climate Gippsland Lakes District Shiraz. Medium-to-full bodied, with aromas of blueberries, violets and spice. An elegant and textural wine with dark plum and blackberry fruit character on the palate, classic cool-climate spice and fine tannins giving the wine length and finesse.

**Colour** Bright, dense ruby red.

**Harvest Dates** Picked over 7 days between the 1<sup>st</sup> and 7<sup>th</sup> of April 2013.

**Reviews** GOLD MEDAL (95 Points) – 2014 Gippsland Wine Show

**Clone** Unknown clone sourced from "Limestone Ridge" Coonawarra.

**Alcohol** 13.9 % Alc/Vol

**pH** 3.50

**T/A** 6.56 g/L