

MARGARET RIVER



2017 HAZEL'S ZINFANDEL

A lifted nose of red plums, raspberries and minted chocolate combine with sweet spice box and red liquorice. The medium bodied palate displays spiced cranberry confection, sour cherry and dried prunes driven by lovely acidity and silky, chocolate dust tannins. This fruit driven Zinfandel is guaranteed to please as a young wine but will improve with careful cellaring over the years.

Vintage Notes

After desirable conditions during flowering, the summer started cool and wet, slowing down the growing season significantly. Conditions improved in late February, developing into a perfect Indian summer. The result is whites that are packed with energy and poise and reds that got the benefit of a long, cool ripening period; tannin ripeness and complex flavour development. Alcohols are lower than previous years, even with greater physiological ripeness.

Grapes

100% Single Vineyard Zinfandel Lodi clone

District of Origin

100% Margaret River

Vineyard

100% Hazel's Vineyard.

Our southernmost vineyard, which is more inland than our Burnside and Calgardup vineyards, combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine. The fruit is sourced from a small block at the western side of our property where the Lodi clone delivers small and intense bunches of fruit.

Winemaking

Grapes were hand harvested and fermented in concrete vats with a small amount of whole clusters (about 15%). Fermentation was completed by the indigenous yeast and the juice was gently pressed to old American and French hogsheads after 8 days. Malo-lactic fermentation was completed in spring when the wine received its first and only sulphur addition. After maturation for 16 months in our cellars the wine was bottled without fining in August 2018 after a coarse filtration.

Analysis Alc 14.2% pH 3.4

TA 6.8a/L

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