

2016 LONE GOOSE SHIRAZ



Technical Notes

Varietal composition:	97% Shiraz, 3% Viognier
Region (GI):	Estate grown Marananga, Barossa Valley
Winemaker:	Jason Barrette
Alcohol:	14.5% alc/vol
pH:	3.67
TA:	6.0g/L
Residual Sugar:	0.89g/L
Bottled:	9 December 2017



Vintage Conditions

The 2016 growing season started with a warm, dry Spring with overall good conditions for flowering and fruit set. Summer temperatures were 2-5 C° warmer than average with rainfall in December down 83%. A mild January ensured slow flavour development, whilst retaining good grape acidity. Late January rains slowed down maturation with subsequent March rain pushing out picking dates. Overall 2016 is seen as an exceptional vintage for both white and red grape varieties.

Vineyard Selection

The Lone Goose is a Shiraz Viognier blend sourced from Block 4 (clone 1654) Shiraz planted in 1998 and co-fermented with Block 1B Viognier (clone Montellier) planted in 1990 within the Schubert Estate vineyard located in the sub-region of Marananga in the Barossa Valley.

Winemaking

The Shiraz and Viognier grapes are hand-picked, destemmed and fermented (native yeast) in 5 tonne open top fermenters with twice daily, remontage to achieve gentle extraction of colour, flavour and tannin. At the completion of fermentation, the wine is basket pressed with free-run and pressings wine combined and filled to neutral French oak 225L barriques for a maturation period of 20 months before careful barrel selection and blending. The wine is neither fined, nor filtered.

Tasting Evaluation

Colour: Purple-black with deep core with garnet rim. High level of ruby red extract staining the glass when swirled.

Aroma: Mocha, dark chocolate notes with blueberry compote, grilled peaches, and fragrant blue violet floral notes. Subtle notes of crushed gum leaf and bay leaf with hints of cedar spice.

Palate: Rich sweet flavours of wild raspberry, strawberry and rhubarb coat the mouth surfaces. Dusty French oak tannins encompass the sweet red fruit. A nice fine acid line provides focus and direction. Subtle Viognier, peach flavours add further complexity.

An elegant wine that is drinking beautifully upon release, but will continue to provide drinking pleasure for many years to come. Shiraz Viognier blends are not just for Northern Rhone and cool climate New World wine regions. They are certainly at home in the Marananga sub-region of the Barossa Valley.

Drink now if you dare, or squirrel away to enjoy sometime over the next 25 years.