## VIVID RED 2023

VARIETY	Shiraz, Tempranillo, Grenache, Merlot	OAK	3 months, old oak barriques
ALC/VOL	13.0%	CELLARING	Made for immediate enjoyment
HARVESTED	Mid-March 2023	COLOUR	Deep purple
VINEYARD	Exciting young vineyard blocks & new clones	NOSE	Intense red fruit, earth, graphite, aniseed
SOIL	Stony, gravel soils with underlying stone & clay	PALATE	Bold, wild brambly fruit, ferrous, velvety tannin
ORGANIC	Certified organic	FOOD MATCH	Take it on your next picnic!
VINTAGE		METHOD	
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Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes.

Hand-picked parcels of fruit were whole-bunch fermented. Left on skins for 14 days before being pressed to old oak barriques for 3 months. Racked to tank and bottled for a spring release. No fining and no added sulphites.

"A pure and bold expression of our place in Stevens Valley. Wild, bright and completely preservative-free, it's fresh as the day and ready for spring."

TIM SHAND, CHIEF WINEMAKER



MARGARET RIVER