

rob dolan

2018 White Label Shiraz

dark cherry | blackberry | black olive | pepper | spice

Vintage Notes

"2018 turned out to be a true benchmark vintage in the Yarra Valley producing wines that will cellar well for many years. A punter would have got long odds for such a vintage in December with summer rains and high humidity making viticulturists nervous. The odds shortened quickly as weeks of mild temperatures, blue skies and perfectly timed showers ensued allowing for even ripening and bountiful crops. Careful consideration had to be given to picking times to ensure ideal ripeness, fruit flavour, acid, balance and structure. All in all 2018 was a vintage of quality across all varieties, with Upper Yarra Pinot Noir and Chardonnay excelling and Cabernet Sauvignon knocking our socks off." - *Rob Dolan - Winemaker*

Wine Notes

Colour	vibrant ruby red, purple hue
Aroma	white pepper, spice, mulberry, chocolate + cedar
Palate	rich, supple, wild berries + savoury spice
Cellar	with confidence for up to 15 years

Viticulture

Region	Yarra Valley
Vineyard	Seville Hill Vineyard, Seville Michaels Vineyard, Seville
Harvest	23rd March - 6th April 2018
Method	hand picked

Winemaking

Process	destemmed, whole berry into open pot fermenters cold soaked, pre ferment for 2 days, hand plunged twice daily
Fermentation	14 days, maximum temperature 28 degrees c, using cultured yeast
Barrel	pressed direct to selected French oak, 40% new, balance 1+2 year old, 14 months. Coopers: mercury, damy + taransaud medium toast
Alcohol	13.5%
Winemakers	Rob Dolan, Adrian Santolin + Tim Holmes

