



WICKS ESTATE SHIRAZ 2022



VINTAGE CONDITIONS

The 2022 growing season began with excellent soil moisture levels and near-perfect weather conditions during spring allowing for very good fruit set and in turn respectable crop levels for most varieties. The remainder of the season was characterized by a long, cool ripening period with no heat waves and good rainfall occurring at just the right time. This allowed our Shiraz fruit to ripen slowly and to develop lifted aromatics and intense fruit flavors with ripe, fine tannins.

WINEMAKING

Our estate Shiraz was selectively machine harvested over a two day period with a small percentage picked by hand. The fruit was then direct tipped to open fermenters with a proportion of whole bunches included. The ferments were mainly pumped over with 1-2 plunges towards the end and an average time of ten days on skins and ferment temperatures managed up to 28 degrees. Each parcel was then pressed separately followed by maturation in a blend of new and seasoned French barriques with 15% new oak.

VINTAGE:	2022
COLOUR:	Dark red purple
AROMA:	Perfumed blue fruits with complex spice notes
FLAVOUR:	Powerful yet refined, the palate shows summer berry fruit with fleshy, fine tannins and well-integrated toasty oak
TECHNICAL:	14.0% Alc Vol 6.3 g/L Acidity 3.51 pH 0.87 g/L Residual Sugar
DRINK WITH:	Slow roasted lamb shoulder and seasonal vegetables
CELLAR:	7-10 years



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