

# APPLE TREE FLAT

2021 SHIRAZ



## VINTAGE

The Shiraz grapes for this dry red were harvested at 12.63° Baumé on the 29th March 2021.

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes.

Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

## WINEMAKING

After crushing the grapes were fermented in stainless steel. The cap was pumped over twice a day during the 7-day fermentation period, then 100% matured in stainless steel. The wine was filtered before bottling.

## TASTING NOTES

The lovely 2021 Apple Tree Flat Shiraz has inviting aromas of raspberry, bayleaf and a slight floral lift, before a warm welcome to the palette of red berries, clove, smooth peppers and soft tannins.

## ANALYSIS

Alcohol	12.5%
Titratible acidity	5.5 g/L
pH	3.66
Residual sugar	0.4 g/L