

2022 **GRENACHE SHIRAZ**

VARIETIES

REGIONS

NUMBERS

Alcohol 14% v/v Acidity 5.3 g.lt Residual Sugar 0.8 g.lt

2022 MADFISH **GRENACHE SHIRAZ**

TASTING NOTES

Dark cherry, satsuma plum, stewed rhubarb, allspice, and vanilla pod form an appealing and inviting bouquet. In this classic blend, Grenache provides rich berry notes accompanied by savoury undertones and a rustic tannin profile, while Shiraz lends the wine fruit sweetness, weight, and depth. Medium-bodied, the wine moves gracefully across the palate imparting flavours of blue and blackberries complimented by subtle oak spice and balanced acidity. Fine tannin greets the back of the palate forming an elongated, dry finish with hints of dark fruit and black peppercorn.

WHEN TO DRINK AND WITH WHAT

Enjoy now or over the next 3 years. Immensely drinkable and extremely versatile, drink alongside everything from charcuterie, to braised meats, or lightly spiced Thai or Vietnamese dishes.

ABOUT MADFISH GRENACHE SHIRAZ

The grapes for our MadFish Grenache Shiraz are sourced from two diverse West Australian regions, with Grenache from the Swan Valley and Shiraz from the Great Southern delivering fruit with different flavour profiles that contribute beautifully to this classic southern Rhone combination.

Once harvested, the grapes were fermented in stainless steel tanks with traditional pump-overs carried out each day to aid fruit and tannin development. The parcels of fruit were then pressed to French oak barriques for 12 months maturation to encourage wine development and structural complexity. The use of French oak allowed for the integration of dusty savoury tannins.

ABOUT THE 2022 VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

