

CHARLES MELTON

FINE BAROSSA RED WINES



2018 VOICES OF ANGELS SHIRAZ

VINTAGE

So little rain, but so much flavour!! The lack of any real spring rain has resulted in the crop levels similar to 2016 some 30-40% below seasonal averages. But the upside is the intensity of fruit spectrum across all varieties.

STYLE

Understated, but nonetheless definitive. From the cooler Voices site, the 2018 shows a sense of refinement on the nose, with a gentle but focused fruit profile at this stage.

As expected from the Voices of Angels vineyard, the palate shows a lightness of touch, but not at the expense of density. A fineness and smoothness covers the finish, with no coarseness or jarring edges. A mix of dark red fruits and fine cedar oak complete the wine.

VINIFICATION

100% hand-picked fruit, upon arrival at the winery is split into two parts. 85% (including the 5% Riesling component) is destemmed but not crushed, and the other 15% is left as whole bunches, including stems.

The ferment is kept cool for a 10 to 14 day maceration before being pressed off directly into 100% new French oak barriques to finish its primary and malolactic fermentations. The wine is left on its lees with regular battonage, for its full 30 month barrel ageing. It is then settled naturally and bottled, without finings.

TECHNICAL

Shiraz	95%	Alc:	14%
Riesling	5%	TA:	5.95 g/L
		pH:	3.44

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WINEMAKER