

# Mackereth House Wines

## HORATIO 2010 Shiraz

### Vintage notes

The best spring rains for fifteen years provided the perfect start to the 2010 season. The weather stayed fine through spring and early summer enhancing flowering and fruit set. Significant rain events and cooler than average ripening conditions enabled the fruit to ripen slowly with great flavour development. Crop levels were small with intense flavours.

### Winemaking

Selected parcels of fruit were fermented on skins in stainless steel to enhance fruit purity. The fermentations ran for 7 to 10 days using carefully selected yeasts, including Rhone 2323, AWRI 350 and VQ15 to increase both vibrancy and complexity. After pressing off skins a secondary malolactic fermentation was completed in tank prior to aging in a selection of new and old French, American and Hungarian 300L hogsheads. After 8 months in oak the young Shiraz parcels were then carefully blended to accentuate the distinctive Pyrenees terroir and the wine's spicy cool climate origins.

### Tasting notes

A soft elegant wine of finesse with vibrant fruit. Lovely notes of raspberry, blueberries and cassis on the nose with just a hint of fresh oak introduce a rich palate that delivers intense fruit and fresh ripe red berries. The initial fruit persists through the palate and a firm backbone of fresh acid and lovely fine grain dusty tannins from the oak blend with a lingering taste of raspberry for a smooth flavoursome finish. This lively example of a cool climate Shiraz will soften with age into a complex and even more enjoyable wine over the next 5- 10 years.

### Technical details

Shiraz	Picked at 12.0 – 13.0 Baumé
Alcohol	12.6 %
pH	3.57
Titratable acid:	6.49 g/l
Cellaring:	Now to 10 years.
Serving temp:	Room temperature 16° - 18° Celsius

**Awards:** 2 Medals inc Silver at the National Cool Climate Wine show

