

2022 Circa 77 Shiraz

Pioneers of Margaret River since 1977, each of our bottles embodies our passion, energy, and pride in our wines and our region.

TASTING NOTES

Colour: Deep red.

Nose: Inky forest fruits and floral notes with hints of white pepper, raspberry confectionery and subtle toasty oak characters.

Palate: A generous, full-bodied wine offering ample depth with plenty of ripe blackberries, raspberries and a touch of spice. The juicy fruit and approachable tannins combine to produce a generous, supple wine with a warm lingering finish.

Cellaring: Vibrant and approachable in its youth, this wine will reward with medium term cellaring.

VITICULTURE

A later start to the season after a cold, wet winter led to a fantastic WA summer. Yields were relatively low however 2022 was an outstanding vintage with excellent fruit quality and great flavour intensity.

Region: Western Australia
(76% Margaret River, 24% Great Southern)

Date of harvest: 25th of March - 7th of April 2022

Clone: WA clone

Method: Machine harvested

WINEMAKING

Composition: 99.5% Shiraz, 0.5% Viognier

Alcohol: 14.0% **ph:** 3.49 **TA:** 6.5 g/L

Residual sugar: 0.5 g/L

Fermentation method: The fruit was destemmed then crushed with open rollers to introduce whole berries into the ferment. After fermentation in both static and rotary fermenters, the various batches included a small portion of whole bunch as well as a component which was co-fermented with Viognier. The components underwent MLF and 14 months maturation in a selection of fine French oak barriques prior to assembling the blend and bottling.

Fermentation time: 6-7 days at 24 – 26°C

Skin contact: Yes

Barrel origin: French oak

Barrel age: 25% new oak / 75% seasoned oak (predominantly older)

Time: 14 months **MLF:** Yes **Free SO²:** 43ppm **Total SO²:** 140 ppm

Yeast type: BDX and 796

Vegan: Yes

Sustainable Winegrowing Australia:

This wine is made from qualifying grapes at a winery certified by Sustainable Winegrowing Australia.

