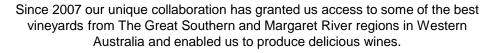


VINACEOUS

FINE AND DISTINCTIVE WINES



Our winemaking philosophy is simple and relatively non–intrusive – to produce fine and distinctive wines, that reflect the individual characteristics of the vineyard and variety.

Winemakers | Gavin Berry Managing Partner | John Waldron



Vinaceous Snake Charmer Shiraz 2021

Region | Frankland River , Western Australia Alcohol | 14.5% Acidity g/l 6.3 pH 3.52

Produced 700 dozen bottles

The 2021 Vinaceous Snake charmer Shiraz is made from grapes grown the Russell Road vineyard in Frankland River, the sub-region of the Great Southern that produces the most complex flavoured and richly textured Shiraz in Western Australia. Typical inland continental climatic conditions of warm days and cold nights are ideal for the growing of dense, full flavoured Shiraz.

Winemaking

Grapes harvested at full ripeness in the cool of the night were crushed into open topped fermentation vessels, colour and tannin extraction was facilitated with both plunging and pumping over of the fermenting liquid. At dryness the wine was pressed off skins with retention of the pressings in the blend. The wine was then matured in 100% French oak barriques for 10 months.

Tasting Notes

The 2021 Vinaceous Snakecharmer Shiraz is dense and dark, almost black in colour indicating great fruit ripeness and intensity. The nose is brooding, with dark cherry and chocolate aromas, the palate is immense with ripe and fleshy fruit flavours and firm structural tannin. In its youth this wine will benefit enormously from decanting to allow the full expression of aroma and flavour. This wine will develop and become softer and fleshier – have patience!



The Real Review

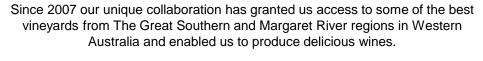
Real Review

2020



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Age of vines 12
machine harvest machine
OPEN TOPPED FERMENTERS WITH CAP
MANAGEMENT BY PUMP OVER AND
PLUNGING
Yeast type inoculated
PRESSED TO TANK FOR SETTLING TO
REDUCE GROSS SOLIDS PRIOR TO
RACKING BARREL
Time in oak 11 months
Origin of oak french







FINE AND DISTINCTIVE WINES

Vinaceous Snake Charmer Shiraz 2021

SUSTAINABLE VINEYARD PRACTICES

Many organic principles are incorporated into our vineyard systems. All nutrition requirements are based upon stringent soil analysis, and a spring application of mineral based fertiliser that is microbiallyseeded is spread as required. During the warm summer months liquid kelp is used as a conditioner to maintainleaf health; so important duringthe final ripening phase.

Minimal herbicide is used in the vineyard, with an integrated farm management approach allowing sheep to graze after harvest to control weeds and provide organic matter for the vineyard.

We always use a very soft fungicide program and rely on organically approved sulfursand copper as the backbone of our programs. This is used in conjunction with canopy manipulation to reduce the incidence of pests and disease. It is a holistic approach with each component affecting the next, with a strong emphasis on soil and plant health as a natural deterrent to pest and disease.

