

SWELL SEASON

2024 SHIRAZ



Variety	Shiraz
Vine Age	25+
Soil Type	Forest Grove Gravelly Loam
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.8% pH 3.58 TA 5.83g/L
Oak	Neutral French oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

This wine is produced from a single block of mature vine Shiraz, which grows on shallow, gravelly soils on the western edge of the property. The grapes were harvested by hand and sorted into open-top tanks for fermentation. A portion of whole bunches were included to add textural depth and aromatic complexity to the finished wine. After two weeks on skins, the free-run was gravity-drained to tank, and the skins gently pressed into neutral French oak, and matured for 10 months.



Margaret River,
Western Australia

W: swellseasonwines.com.au

E: hello@wayfinderwines.com.au P: +61 (08) 9755 2291