



WINE NAME | VINTAGE **Picardy Shiraz 2015**

PRODUCER Picardy (ALL ESTATE GROWN)

WINEMAKERS Father and son team, Bill and Dan Pannell

REGION | SUB REGION Pemberton, Western Australia

GRAPE VARIETIES Shiraz (2% Viognier, 2% Malbec) (co-fermented)

WINE TYPE Dry Red **ALCOHOL LEVEL (%)** 14%

WINE BODY Medium bodied

VITICULTURE AND TERROIR The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 21 years.

VINIFICATION The vines are dry grown, cane pruned and handpicked, low yields are encouraged. In the winery the grapes are firstly destemmed (5% whole bunch), then transferred into small open fermenters to be hand plunged three times a day. This wine is then matured for 12 months in specially imported new to five year old small French oak barriques

BACKGROUND Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannells had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.

TASTING NOTES Very much in the style of Northern Rhone (not that we need to compare to other places to verify worth, but it does help to set the palate scene), this is silky, juicy, full of red berries, lifted fragrant fruit and enough savoury spice to bring this in perfectly balanced. This is a cool climate shiraz done well - it is elegant, ripe, structured and restrained. There is a black fruit undertow to the palate, laced with red apple skins, black pepper and star anise. Wonderful length and texture, it just seems to linger and whisper suggestions long past the point of being swallowed.

FOOD MATCHING This wine alongside a Tajine full of slow cooked Moroccan style beef would be a match made in heaven. Or for something compelling you could have fun with some 60-70% bitter chocolates.

OPTIMUM DRINKING 3 to 10 years and with careful cellaring, this wine has the cellaring potential for 15 years.

