



MICRO WINES

LEGEND Imports, LLC
www.legendaustralia.com
hello@legendaustralia.com

Micro Wines

2020 'Monster' Shiraz

Winemaker: Jonathan Ross

Grape(s): Shiraz

GI: Geelong (Port Phillip, Victoria)

Site(s): Bannockburn Estate Vineyard

Vintage notes: A cloudy, cooler, turbulent spring interrupted flowering was the first factor in reducing yields. Once fruit set, the scorching, dry heat of the summer of 2020 set in. Geelong's proximity to the coast mitigated only some of the heat and aridity that culminated in the worst bush fire season on record. Harvest was delayed by both the late start and cool end of summer. By mid March, COVID's impact in Australia started, sending a sizeable amount of harvesters and vineyard workers back home overseas. Harvest was compacted, with the usual dry season rush to pick at odds with the lack of people to pick. Very few producers picked on their desired date, Micro Wines included.

Vineyard notes: The "winery block" of Bannockburn's estate vineyard provides this shiraz, which was planted by Gary Farr in 1977. Rows are oriented north-south and are on a gentle slope with a northeastern aspect, looking out onto the Moorabool river catchment. Soils are dusty alluvial sediment over limestone bedrock. One of the few sites in Victoria, and really Australia as a whole, where we see an ancient seabed near the surface, rather than being covered by more recent geological formations.

Winemaking: Hand-picked and vinified 40 minutes away at the Reed winery in Torquay. 80% destemmed, the 20% whole clusters were put on top, then sealed with recycled plastic in an open-top stainless-steel fermenter for the first 7 days of fermentation. This captures CO2 generated from the beginnings of fermentation below and creates a CO2 rich atmosphere for vigorous carbonic maceration within the whole clusters. After 7 days, plastic was removed, free run juice was drained, whole bunches de-stemmed, and remaining solids were foot-stomped. Subsequent punch-downs, pump-overs and another rack-and-return, prior to basket pressing into 4-8 year-old 300-liter hogsheads, where the wine aged for 7 months.

Closure: DIAM 5 ABV: 15.7%

LEGEND tasting notes: A heady nose of red and black fruits, dried lavender, acacia, myrtle, and black olive. The palate is ripe and supple, but with a transparency and vivacity to the fruit. Flavors of blood orange, dried boysenberry, saltbush, pepperberry, and cured kangaroo meat. A rich warm body, with open fruit, soft tannins, and a prickle of acidity. The 'Monster' lives up to its name: a massive wine, but with nuance and softness.

Production size: 80 dozen