



Salt of the Earth 2018

67% Shiraz & 33% Cinsault

“Salt of the Earth” defined as being representative of the best, noblest elements of society. This wine is just that, with grapes sourced from pockets of excellence throughout the Darling wine district.

TASTING NOTE

This wine has an abundance of dark cherry, spicy white pepper and violet flavours on the nose. Structured palate is supported by soft tannins and an abundance of fruit.

IN THE VINEYARD

	Shiraz	Cinsault
Vines planted:	2001	1976
Soil:	Hutton	Hutton
Yield:	6 t/ha	4 t/ha
Irrigation:	Supplementary	none
Trellising:	5 wine perold	bush vine
Elevation:	200m	200m

THE HARVEST

2018 was an excellent wine year with outstanding sugar and phenolic ripeness achieved throughout both cultivars.

IN THE CELLAR

The grapes of both cultivars were harvested on the same day and fermented together in open top tank fermenters. The free run juice was kept separate and underwent malolactic fermentation in 500 litre barrels. After malolactic fermentation the wine was racked and then put back in barrel for 14 months. The wood selection was 60% new 500 litre oak barrels and 40% older 500 litre oak barrels.

TECHNICAL ANALYSIS

Alcohol: 14.39% pH: 3.58g/l RS: 2.4g/l TA: 5.7g/l

WINEMAKER Lukas Wentzel