

Cuvee Consonance Shiraz 2006

Consonance [kon-suh-nuh ns] noun - 1. Accord or agreement.
2. Simultaneous combination of tones conventionally accepted as being in a state of repose.

The Coates Consonance range are multiregional wines that bring together synergies in aroma, flavour and texture. The fruit is sourced from vineyards from diverse regions such as McLaren Vale, Langhorne Creek and Clare Valley. These vineyards are selected as representing some of the best fruit that Duane Coates works with in his role as a consultant winemaker. While sitting below the Organically Grown wines in the Coates range, the Consonance wines share the same minimal intervention winemaking with attention to balance, harmony and complexity.

Winemaking

In making this wine, Shiraz has been blended from Clare Valley (Byrne Brothers 'White Hut' and 'Bills View' vineyards), McLaren Vale (Strachan Vineyard) and Langhorne Creek (Borrett '22 Rows'). Fermentation times range from 7-13 days with the use of predominantly wild yeast to provide a little extra complexity.

Maturation in American and French wood provides a hint of toast and savoury oak character whilst allowing the Shiraz varietal and regional characters to be expressed unhindered. Two rackings and regular topping are the only time the wine is disturbed post malo with 18 months spent in oak. Bottling date is determined when the tannin and oak balance feel right, with a further 3 months spent in bottle prior to release.

The minimalist approach used to make the Cuvee Consonance Shiraz precludes the use of the additives and fining agents such as enzymes, egg, fish or milk products (this wine is Vegan friendly).

Coates Wines