

Organically Grown Shiraz 2005

The Coates Organically Grown wines are about capturing site, region and varietal characters with minimal interference. Call it terroir if you will, I just like the good things in life such as friends, food, wine and music to express some interest and personality. By using organically grown grapes the wines can show some truthfulness to their origins. I am by no means a tree hugging hippie, but long term use of pesticides and phosphates are not congruous with sustainability and healthy soil microflora/fauna. If organic viticulture can make a better wine, with a smaller environmental footprint, then it earns my support.

Winemaking

Organically grown Shiraz (NASAA Certification 5017) from the Strachan vineyard in the Willunga foothills has been fermented on skins for 10 days in open concrete fermenters with the use of wild yeasts to enhance flavour complexity. Malolactic fermentation and maturation in a combination of 25% new Russian, 5% new French and old French oak compliments the natural flavours of McLaren Vale Shiraz whilst allowing the wine to develop roundness and soften over 20 months. The tight-grained Seguin-Moreau 'Chene Caucase' is selected for its structural attributes with a minimal vanillin/oak lactone impact. A single racking and regular topping are the only time the wine is disturbed post malo.

The assemblage is made from a selection of those barrels that display the greatest complexity and show tight structure along with tannin finesse. This is not an early drinking style, nor do I seek to make a blockbuster show wine. Cellar and be patient. Those barrels not selected for the Coates Organically Grown Shiraz are used for the Consonance Shiraz, which is a more fruit forward style.

The bottling date (last week of November 2006) was determined when the tannin and oak balance feel right, with a further 12 months spent in bottle prior to release. Diam closures have been chosen to minimize the incidence of TCA and related taints. The traditional, minimalist approach used to make this single vineyard wine precludes the use of the additives and fining agents such as tannins, enzymes, egg, fish or milk products (this wine is Vegan friendly).

Technical Information

Alcohol – 14.7% by volume

Total Acidity – 6.9 g/L

Volatile Acidity – 0.65 g/L

pH – 3.44

Sulphur Dioxide – 61 mg/L Total; 16 mg/L Free

Tasting Notes

Bright crimson red in colour. The lifted, perfumed aroma provides an intense array of dark summer fruits and black spices in the company of savoury oak. This full-bodied Shiraz delivers a plush weight on the palate with impressive depth of flavour and a long, persistent finish backed by a soft, velvety tannin backbone. Drink now to 2019.

Production - 450 dozen

Coates Wines