



ROBERT BOWEN

2014 Robert Bowen Swan Valley Shiraz

"I have enjoyed making Swan Valley wines from many years and I believe the region offers an interesting climate for producing bold, expressive Shiraz. To craft this wine I utilised fruit from two old Shiraz vineyards on deep soils that are tended and grown with minimal inputs. The vines are grown on their own rootstock without irrigation and produce very small yields with concentrated flavours."

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Vintage Conditions

2013 and 2014 growing season was warm to hot in Swan Valley. Canopy growth was good giving enough leaf area to ripen the grapes to optimal levels. Harvest was an early one so acid levels were good in reds, tannins were full but soft, and flavour development was exceptional.

Vineyard

The two vineyards I sourced the fruit to make this wine are the Sita and the McCusker vineyards. The Sita vineyard is an old vineyard on the valley floor that was planted in the 1950's and contributes depth and strength to the wine. The high fruit notes and balance in the wine come from the McCusker vineyard in the hills in Chittering Valley, planted in the 1980's.

Winemaking Notes

Grapes were hand-picked at dawn and fermented in a small open top fermenter. Post primary fermentation, the wine was run to French and American oak barrels for malo-lactic fermentation with barrel selection being paramount. After minimal handling and 17 months in oak, the wine was bottled in July 2015.

Technical Analysis

Variety: Shiraz

Clone: Old Western Australian

PH: 3.56 • TA: 6.04 • ALC: 15.2

Oak: Seasoned French and new American oak barriques

Maturation: 17 months

Production: Approximately 400 cases per annum

Distribution: Private Buyers, Fine Dining Restaurants, Premium Wine Outlets.

