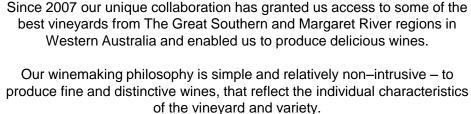


VINACEOUS

FINE AND DISTINCTIVE WINES



Winemakers | Gavin Berry & Michael Kerrigan Managing Partner | John Waldron

Vinaceous Red Right Hand Shiraz Grenache Tempranillo 2020

Region | Margaret River, Western Australia Fruit source: Shz 67% (All Knotting Hill, Marg River) Gren 24% (18% Happs Marg River, 6% Mccusker Perth Hills) Tmp 9% (All Happs Marg River) Alc / Vol = 14.5%

Red Right Hand is the result of the union of three of the great varieties, each with their individual attributes from the cooler, Margaret River region of Australia to produce a wine of great complexity and interest. We are all familiar with the hero variety – shiraz – full of colour, flavour and structure. Grenache contributes to its heady perfume and sweet fruit mid palate. Finally, bringing the wine together is a small dollop of intense, savoury tempranillo.

Each component was fermented separately in open topped vats with traditional fermentation techniques. The resultant wine parcels were matured in a combination of French barriques for 12 months before blending.

The wine displays awesome colour; deep crimson red, bright and vibrant in hue. The bouquet is a complex mix of ripe berry fruits and savoury aromas. The palate displays rich and fruit sweet fullness with a complex and savoury textural finish of mature tannin.







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Vineyards and viticulture:

- Aspect/elevation/location of vineyards

SHIRAZ LOCATION WILYABRUP, NORTH FACING ASPECT, 105 M ELEVATION GRENACHE/TEMPRANILLO KARRIDALE, WEST FACING, 60 M ELEVATION

- Grower or estate vines; organic, biodynamic

GROWER, NOT ORAGINC OR BIODYNAMIC

- Vine age, varieties and clones

25YRS,

- Machine or hand harvested

SHIRAZ MACHINE

GRENACHE/TEMPRANILLO HAND PICKED

Vinification:

- Any fruit sorting, crushed/destemmed, whole bunches/berries CRUSHED/DESTEMMED INTO OPEN TOPPER FERMENTERS. NO WHOLE FRUIT
- Wild or inoculated yeast

INNOCULATED

- Fermentation vessel (barrel, tank or other)

OPEN TOPPED FERMENTERS WITH CAP MANAGEMENT BY PUMP OVER AND PLUNGING

- If blend: varietal % and any co-fermentation

NO CO-FERMENTATION, EACH VARIETY VINIFIED SEPARATELY.

- Crushed/pressed, basket/machine

PRESSED IN TANK PRESS

- Time on skins, including cold soak, ferment, post-ferment

NO EXTENDED TIME ON SKINS

- Time on lees, bâtonnage, mlf

MLF IN BARREL

- Pressed direct to barrel or via tank?

PRESSED TO TANK FOR SETTLING TO REDUCE GROSS SOLIDS PRIOR TO RACKING BARREL

- Duration, origin, percentage new of any oak for maturation vessels

100% FRENCH OAK, 15% NEW OAK, 12 MONTHS MATURATION ON OAK

14.5% alc vol

490 doz produced

Shz 67% (All Knotting Hill, Marg River)

Gren 24% (18% Happs Marg River, 6% Mccusker Perth Hills)

Tmp 9% (All Happs Marg River)



Real Review

The

2020



FINE AND DISTINCTIVE WINES

Vinaceous Red Right Hand Shiraz Grenache Tempranillo 2020

SUSTAINABLE VINEYARD PRACTICES

Many organic principles are incorporated into our vineyard systems. All nutrition requirements are based upon stringent soil analysis, and a spring application of mineral based fertiliser that is microbiallyseeded is spread as required. During the warm summer months liquid kelp is used as a conditioner to maintainleaf health; so important duringthe final ripening phase.

Minimal herbicide is used in the vineyard, with an integrated farm management approach allowing sheep to graze after harvest to control weeds and provide organic matter for the vineyard.

We always use a very soft fungicide program and rely on organically approved sulfursand copper as the backbone of our programs. This is used in conjunction with canopy manipulation to reduce the incidence of pests and disease. It is a holistic approach with each component affecting the next, with a strong emphasis on soil and plant health as a natural deterrent to pest and disease.



AUSTRALIA

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