

# TOURNON



## PRODUCER PROFILE

Estate owned by: Michel Chapoutier  
Winemaker: Various  
Estate founded: 2009  
Region: Victoria  
Country: Australia

## Mathilda Shiraz 2013

### WINE DESCRIPTION

Michel Chapoutier established Tournon in 2007 shortly after purchasing 50 hectares of property in the heart of the Victorian Pyrenees and Heathcote. He recognized that the cool weather patterns and remarkable diversity of soil and exposures in this region would allow him to make distinctive wines from the Syrah/Shiraz grape of his homeland utilizing his biodynamic winegrowing philosophy. Named after the Hermitage commune, Tournon leads the movement in Australia towards elegant, balanced wines.

### TASTING NOTES

This Shiraz shows a brilliant, dark ruby appearance with intense aromas of ripe black fruits and peppers. The palate is fresh and juicy with silky and elegant tannins.

### FOOD PAIRING

This rich classic varietal pairs beautifully with brisket, stews, roast lamb, BBQ and mushroom dishes.

### VINEYARD & PRODUCTION INFO

|                                |   |
|--------------------------------|---|
| Soil composition:              | Quartz, Red Ferruginous Schist, Shale, Clay |
| Training method:               | VSP   |
| Elevation:                     | 1,980 feet                                  |
| Vines/acre:                    | 2,400                                       |
| Yield/acre:                    | 2.4 tons                                    |
| Exposure:                      | Various                                     |
| Harvest time:                  | March                                       |
| First vintage of this wine:    | 2010  |
| Bottles produced of this wine: | 120,000                                     |

### WINEMAKING & AGING

|                                   |                                       |
|-----------------------------------|---------------------------------------|
| Varietal composition:             | 100% Shiraz                           |
| Fermentation container:           | Stainless steel tanks                 |
| Length of alcoholic fermentation: | 7-10 days                             |
| Fermentation temperature:         | Up to 86 °F                           |
| Maceration technique:             | Pumpovers                             |
| Length of maceration:             | 14-21 days                            |
| Malolactic fermentation:          | Yes                                   |
| Type of aging container:          | Stainless steel tanks and Cement vats |
| Length of aging before bottling:  | 12 months                             |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 14.0 %  |
| pH level:       | 3.5     |
| Residual sugar: | 0.0 g/L |
| Acidity:        | 5.9 g/L |