



### PRODUCER PROFILE

Estate owned by: Jeff and Amy Burch  
Winemaker: Janice McDonald  
Total acreage under vine: 492  
Estate founded: 1986  
Winery production: 1,920,000 Bottles  
Region: Western Australia  
Country: Australia

## Shiraz 2015

### WINE DESCRIPTION

Picturesque Madfish Bay is located in the remote southern corner of Western Australia. The bay's tranquility is broken when two tides meet. According to local folklore, the fish, confused by this natural phenomenon, can be observed leaping in the air as if in a state of complete madness. The MadFish wine range and label, first released in 1992, was named as an homage to this unique geographical occurrence. The superb climate of South West Australia has always been conducive to the cultivation of healthy wine grapes with attractive and vibrant fruit flavors.

MadFish Shiraz shows an abundant and rich array of varietal expressions which are layered and pure.

### TASTING NOTES

Cheery ruby colour in the glass, this Shiraz offers fresh aromas of black cherry, plums and fruit cake spice. A little liquorice and chocolate compliment the fruit on the palate, with a gentle tannic structure that ensures drinkability with or without food.

### FOOD PAIRING

A natural choice to pair with meats - try matching with spicy venison sausages, beef bourguignon or lamb moussaka.

### VINEYARD & PRODUCTION INFO

Soil composition:	Gravel and Clay-Loam
Training method:	VSP
Elevation:	300 - 430 feet
Vines/acre:	746
Yield/acre:	2.4 - 3.2 tons
Exposure:	Various
Year vineyard planted:	1976, 2016
Harvest time:	February - March
First vintage of this wine:	2003
Bottles produced of this wine:	109,000
Certifying organizations:	Winemakers Federation of Australia's Entwine initiative

### WINEMAKING & AGING

Varietal composition:	5% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 - 10 days
Fermentation temperature:	68 - 82 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	7 - 21 days
Type of aging container:	Barrels and Stainless steel tanks
Type of oak:	French
Length of aging before bottling:	15 months

### ANALYTICAL DATA

Alcohol:	14.2 %
pH level:	3.6
Residual sugar:	1.3 g/L
Acidity:	5.1 g/L
Total SO <sub>2</sub> :	71.0 mg/L