

Rageous 2015

A blend of vineyards; Panton, 100 Hunts, Musk Creek
Sangiovese, Shiraz, and Pinot Noir
First vintage 2006

Rageous began as an alternative application for regional hero Pinot Noir, inspired by the illustrious Super Tuscan blends of Bolgheri and has matured into one of our most cherished wines. An encapsulation of contrast and cohesion, Rageous is the mule on a peninsula of racehorses.

Vineyard Panton Vineyard is the successful pioneer of Sangiovese, the variety thrives in this warm Shoreham vineyard, the large bunches meticulously shaped in the vineyard. 100 Hunts at Merricks North is a 30-year-old vineyard located on the edge of the Moorooduc Plains. It's a warm site, the vines are managed with great insight by their owners Joe & Amanda Vaughan. The yields are restricted to bring the harvest date forward. Musk Creek Pinot Noir is a very cool site; the grapes are intensely aromatic, rather than deep or tannic.

Winery Pinot Noir is picked late in the season to capture all the aromatics and voluptuousness. They start a ferment that the Shiraz & Sangiovese add to as they ripen a week later. This type of co-fermentation is to grab any tannin Pinot Noir has. There is a tipping point with tannin- if the ferment is low in tannin then the tannin will "drop out" over the following few weeks or months. The Sangiovese provides the acid and the astringency and the Shiraz has the spice and the deeper burly tannins. Pressing is 4 - 5 weeks later, strictly free run. The wine is transferred to French Oak for 24 months of integration and maturation.

Tasting Sangiovese is the spine, quivering with acidity, sought out by Italians. Attached is the dark cherry, dried fig, roses, and warm embrace of Shiraz. Pinot Noir takes over the final furlong for a luxurious, satin-silk finish.

The deep, brooding, black olive, and cherry-ripe scented nose captures the Italian inspiration of Rageous. Neither light nor full-bodied, Rageous evolves across the palate as each variety vies for attention. The unconventional set of tannins, courtesy of the blend of varieties, are youthful and grippy, yet nicely rounded off by the oak. Acidity underpins this wine, weaving through smoky red cherry and sweet raspberry fruit. It has a juicy finish with bundles of flavour.

Harvest Pinot Noir: April 1st / Sangiovese & Shiraz: April 7th, 2015

Bottled April 2017

Ageing capacity 5-10 years

