

Coughlan Estate

ZINFANDEL 2022

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focusing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

VINTAGE CONDITIONS

With good winter rain and generous Spring sunshine saw a great start to vintage. The season started considerably earlier than usual, due to the warm summer, with our vineyards considering vintage in the last weeks of January, up to 3 weeks earlier than normal. Overall quality was pleasing.

WINEMAKING

Fruit was hand-picked and gently de-stemmed, with the berries left un-crushed to preserve the natural fruit perfumes and allow for slow and controlled tannin and flavour extraction. Fermentation took place in traditional open top fermenters with only 2 daily plunges in order to preserve the integrity of the skin and extract only the finest tannin and flavours. After 12 days of fermentation the wine was gently separated from the skin and transferred to French oak Barriques, where it remained for 9 months before blending, clarification and bottling.

TASTING NOTES

Poached pear, mango and black cherries, layered with dark chocolate, white pepper and freshly ground coffee. An opulent yet bristling palate of summer berries, red apple skin and cherry blossom flavours, underpinned by coating black tannin, persistent and mineral to the end.

SPECIFICATIONS

Vintage: 2022

Winemaker: Remi Guise

Grape Variety: 92% Zinfandel 8% Durif

Bottled: January 2023

Growing Area: Geographe, WA

Alc: 14.9 %

Cellar Potential: Up to 8 years

