



**THE ISLANDER**  
*estate vineyards*



## SOFAR SOGOOD 2018 Shiraz

Three years ago, Jacques and the team at The Islander produced a new range of wines without the addition of sulphur or other preservatives. This new range is called SoFar SoGood. We think the name describes the wines perfectly.

### Winemaking:

The grapes came from our estate vineyard on Kangaroo Island. The fruit was picked by hand, destemmed and sent to tanks for fermentation with wild yeast.

Classic red fermentation at controlled temperature of 22-24°C, with pumpovers and soft extraction during the alcoholic ferment phase. The skins were pressed before fermentation was completed with the pressings added back to the free run juice. After the wine finished its alcoholic fermentation, we kept it around 22°C to wait for the malolactic to happen. As soon as this secondary fermentation was completed, the wine was clarified with enzymes, filtered twice on filter pads and bottled, using inert gasses to protect the wine.

### Wine Notes:

What we found very interesting with this wine style is the freshness of the final product. The wine tastes quite like an alcoholic fruit juice. It has lots of primary aromas and a sweet profile, even though it's fermented to dryness. Tannins are soft and rounded with lots of young fruit flavours.

This wine has a beautiful, deep red colour. On the nose you get intense forest aromas and hints of stewed red berries, plums and blackcurrants. The mouthfeel is very soft, but quite dense and extremely flavourful. A touch spicy, with a little grip of tannins at the end, but very enjoyable.

This is a wine to pair with lots of meals, but it goes especially well with Asian foods.

This wine is made to be enjoyed early. It holds well in the glass and in the open bottle kept in the fridge for one or two days.

### Cellaring Potential:

Drink 2018 - 2020

### Technical Information:

Alcohol: 13.5%  
Total Acid: 5.4g/L  
pH: 3.80