



thousand candles

gathering field shiraz 2017 yarra valley

vineyard

Our ambition at thousand candles has always been to try and capture the detail of our unique vineyard site in the wines we produce.

The aim is to have an extremely healthy and well balanced soil. Soil health is achieved through the balance of physics, chemistry and biology. This enables the vines to better access the required water and nutrients, suppress plant pathogens and allow the vines to increase their root growth.

Understanding how the soil microbes and eco system works below the surface is vital. Having a large and diverse range of beneficial microbes means the system is always in good balance and can better buffer itself against extreme weather conditions such as prolonged hot, dry spells or cold and wet conditions.

This management system has enabled us to not rely on herbicides, heavy pesticides and synthetic fertilisers to grow our fruit. We take a holistic approach to managing the vineyards by looking after the soil, the vines and the under vine grasses and clovers. We want a healthy and diverse system – not a sterile monoculture that exists in many mainstream, conventional vineyards.

This biological farming approach has led to the fruit and resultant wines to best express the truth of where they have come from and the influence of the seasons.

tasting notes

This wine has lifted floral notes, with bright red fruit on the nose. The palate is finely structured, displaying dark berries, cinnamon, spice and an attractive earthiness. A classic cool climate Shiraz.

food suggestion

Wood fired chorizo pizza, lamb ragu, spaghetti & meatballs.

technical details

alc: 13.5%, ph: 3.44g/l, ta: 5.4g/l, rs: 0.23g/l.



2017 vintage conditions

The season began with a late budburst after a very cold winter. The spring conditions were more winter like than usual. Rainfall was well above average and temperatures were much lower, as a result growth was not as rapid as normally seen in these months. Flowering occurred in late November and this coincided with another cold snap and more rain. Due to these conditions flowering and fruit set were not ideal. Bunch numbers per vine were good which helped to alleviate any yield issues.

The weather through summer stayed very mild, only a few days in the high 30's were recorded. Some timely rain fell around veraison and the mild weather continued. It was almost perfect conditions for the month prior to vintage with warm, sunny days and cool nights. Flavours developed slowly and acid levels stayed high. Harvest commenced in early March and fruit was of outstanding quality, arguably the best seen in the Yarra Valley for 10+ years.

winemaking

Fruit was hand-picked in late March. Fruit was picked cool in the early morning into 10kg crates and hand sorted in the winery before being de-stemmed and lightly crushed into open top fermenters. 30% whole bunches were layered into the ferment.

A gentle pump over once the fermentation started provides oxygen for the yeast to do their job. Once the ferment is nearly complete we rack some of the wine and stomp the remaining bunches. The wine is then pressed after three weeks and left to complete fermentation in tank. After 6 months in older French oak barriques and hogsheads (3 to 7 years in age) the wine was bottled with minimal sulphites added.