

# Silent Noise



In 2015 there was a mini heatwave early January followed by mild days and relatively cool nights. February and March were very dry, vines with supplementing irrigation held up very well thanks to minimal bursts of heat through this period. The highlight for reds was Shiraz with grapes showing an abundance of spicy fruits with colour, richness balanced tannins and vibrant fruit length.



I fermented the wine in traditional open fermenter and used gentle cap management techniques. I put the pressed wine in a combination of mainly French and some (15%) American hoggies for about 24 months. I haven't fined or filtered the wine.


There are awesome aromas of intense violets, blueberries and mulberries with cool hints of cinnamon.

Seriously velvety dark berry fruits and black cherries with eastern spices leave a lasting taste which gradually finishes with reminders of dark chocolate covered coffee beans.



<b>Total Acidity g/L</b>	6.7
<b>Alcohol %</b>	14.5
<b>pH</b>	3.4
<b>Bottling Date</b>	August 2018
<b>Noisemaker</b>	Charlie O'Brien

**BIGRED Wine Company**



# 2015 Reserve Shiraz