



BRESS

# Bress 2018 Shiraz

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## Bress...What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

## The Vineyards

This wine is a blend of 85% Deadhorse Vineyard, a 25 year old dry grown vineyard situated at Tolleen within the Heathcote appellation. The balance is produced from our own Bress vineyard situated at Harcourt. These are 38- and 7-year-old vines.

## Winemaking

My winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2018 Heathcote & Bendigo Silver Shiraz was treated in this manner. A combination of whole bunch and gently crushed fruit fermentations occurred in open fermenters. Fermentation was slow and was initiated by indigenous yeast strains. A combination of pumping over and hand plunging occurred three times a day. Post pressing the wine was transferred to French oak hogsheads for malolactic fermentation. Following malolactic fermentation the wine was racked and returned to oak for 10 months maturation. The wine was gently filtered prior to bottling

**Adam P Marks** BRESS Founder & Winemaker



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## Winemaker Specifics

**Colour:** An intense and vibrant pungent crimson, almost inky blue .

**Aroma:** The wine offers a complex array of fruit aromas of black fruit, spice, cloves and olive. The oak aromas are of char and vanillin spice.

**Palate:** An elegant wine given the vintage and is tightly packed full of black fruit, spice, cloves, and olive. The oak characters are beautifully integrated into the wine, giving the wine structure and adding power, balance and a savoury richness.

**Ageing:** Whilst enjoyable now, this wine will reward careful cellaring for up to 6 years.

**The regions and vintage:** The terroir of the Heathcote Appellation, including its Cambrian soils produce wines with great structure, power and length. Shiraz grown in the Bendigo region brings plushness and generosity. Vintage 2018 was a fast paced vintage. The resultant wines are full and plush yet have elegance.

**Food friends:** The 2018 is superb with slow roasted lamb shoulder, veal ragu tossed through freshly made pasta - and is the perfect guest to bring along to your next BBQ.

