
WILD OLIVE

ORGANIC SHIRAZ 2021

McLAREN VALE



VINEYARD

All our vineyards are managed as individual ecosystems, using sustainable and organic processes, no synthetic inputs and a particular focus on soil health, as healthy soils produce exceptional grapes that make delicious wines. Biodiversity within the vineyard provides us with natural pest predators and weed suppressors, keeping our vines happy and healthy and ensuring every bunch has incredible balance, flavour, and colour.

VINTAGE

Good winter rain set the vines up for a perfect start to the growing season. Ideal conditions prevailed through budburst to flowering, ensuring even fruit set and low disease pressure. The relatively mild weather continued through veraison and into ripening, with only a handful of days over 35°C, allowing the development of excellent flavour and colour. Harvest began in late February and continued into late March with our shiraz hand-picked at optimum ripeness from our organic Warboys vineyard, and the vineyard of a long-term grower.

WINEMAKING

Gently destemmed, leaving mainly whole berries, and cold soaked for three days. Fermentation was initiated by indigenous winery yeast and the ferment pumped over twice a day to extract colour, flavour and tannin. Basket pressed, with the free run and pressing fraction kept separate. Maturation for 12 months in seasoned French oak. Careful barrel selection and blending. Bottled with minimal fining and filtration.

TASTING NOTE

COLOUR	Intense purple
AROMA	Blackberry and plum, followed by peppery spice
FLAVOUR	Cherry, blackberry, liquorice, and clove with subtle oak and a hint of pepper
CELLAR POTENTIAL	3 – 5 years

HAVE IT WITH

Beef bourguignon, creamy potato mash, roasted cauliflower

Certified Organic
Vegan Friendly
Minimal Preservatives

