VARIETAL Shiraz

REGION McLaren Vale

BARREL AGEING 16 months in French oak puncheons

TECHNICAL Alcohol – 14.5% pH – 3.56 Residual Sugar – <1.0 g/L Total Acidity – 5.5 g/L

CELLAR POTENTIAL 2039

WINEMAKER
Tony Ingle

CASES MADE 1100 cases

Certified Organic Vegan Friendly



WARBOYS VINEYARD

SHIRAZ 2020

McLAREN VALE

VINEYARD

Estate grown on our certified organic and biodynamic Warboys Vineyard in McLaren Vale.

VINTAGE

The 2020 growing season was a very good one for quality. A wet winter in 2019 set up the soil moisture well however a cool and windy November resulted in poor fruit set, lowering yields significantly. A generally cool January and February resulted in even ripening and although yields were low the fruit delivered to the winery was in pristine condition with great flavour and vibrant acidity.

WINEMAKING

Hand-picked, hand sorted, and chilled prior to ferment. The ferment comprised 25% whole bunches with the remaining fruit destemmed and crushed on top. Cold soaked at 10°C for 3 days. Fermentation was initiated by indigenous winery yeast. Daily hand plunging and occasional gentle pump overs. Grape stomping of whole berries towards the end of ferment. Three days of extended maceration. Basket pressed. Aged in seasoned French oak puncheons for 16 months. Barrel selection was conducted in July 2020 with only the best barrels bottled without fining or filtration.

TASTING NOTE

Concentrated plum and red berry notes with spice and black fruits. Restrained at first but opening to rich intense fruit flavours framed by incredible structure and finishing with hints of cedar and dark plums.

