



SIMON_TOLLEY

ADELAIDE HILLS / SINGLE VINEYARD

SHIRAZ

Clonal Selection R6WV28 & 2626

2021

BACKGROUND

At Simon Tolley Wines, we are firm believers that great wine is made in the vineyard. Each season, no stone is left unturned to grow the best fruit that we can. Where the seasons provide excellent growing conditions, special fruit characters and outstanding wine expressions, Simon puts aside this into his premium range of wines called "Perfectus".

HARVEST

A small parcel of carefully tended vines from the Tolley Adelaide Hills Woodside vineyard was harvested on the 9th April 2021. The harvest period was warm & dry. To add complexity to this wine, 2 cool climate shiraz clones (Tahbilk & 2626) were chosen and blended together to add dark fruit characters and spice.

WINEMAKING

The fruit was lightly crushed and fermented on skins for approximately 14 days. After primary fermentation the wine was pressed and transferred to French barriques where it went through malolactic fermentation in over a 10-month period. The two best barrels were selected by our wine tasting panel for bottling. The end wine has been further enhanced by cellaring for 12 months prior to releasing.

CHARACTER

A rich bouquet of blackberry and cherry fruit aromas. Using quality French oak (30% new) has created a wonderfully balanced wine with layers of texture and mouth filling dark fruit flavours that linger on the palate. Smooth, silky tannins with a with a hint of spice and cocoa. A full-bodied wine style with subtle, restrained oak characters. Cellaring will reward those who can wait!

RELEASE DATE 1/03/23

ALCOHOL 13.5% alc/vol

