



Moonvine

2021 MOONVINE SHIRAZ

The mystical union of the moon and the vine is not entirely coincidental, there is a symbiotic relationship between the phases of the moon and progress of the vine. We've long embraced the significance of this age-old phenomenon by following biodynamic principles. The fruit for Moonvine Shiraz is sourced entirely from our estate grown certified organic/biodynamic vineyard in the Willunga foothills, McLaren Vale.



VINTAGE

The 2021 ripening season was met with our average rainfall for the first time in at least 3 vintages. Not only did McLaren Vale experience a wet winter, but also a luscious spring and a significantly cooler summer. This created magnificent ripening conditions from fruit set and flowering through veraison to final ripening. Yields were back up compared with the previous few vintages, coupled with arguably the best quality vintage so far this century. While vintage was long and drawn out, it created a relaxed picking environment and enabled superb balance of natural acidity, texture and tannin in the resulting wines.

WINEMAKING

The Shiraz was harvested and destemmed from three estate grown blocks from late February through early March. The grapes went straight from the vineyard into open top fermenters. Malolactic fermentation took place in stainless steel prior to maturation in 100% seasoned French oak for 12 months before final blending and bottling. No fining.

TASTING

Colour	Deep red with purple hues
Bouquet	Fresh and bright, with a hint of lavender and star anise
Palate	Seamlessly glides over the palate, everything in its place. Delicate raspberry flavours with a touch of spice, finishing with long savoury tannins.

TECHNICAL

Variety	Shiraz 100%
Harvest Dates	26 February – 4 March 2021
Élevage	Seasoned French oak for 12 months
Analysis	Alc: 14% vol, pH: 3.57, TA: 5.9g/L, GF: 1.15g/L