

2023 ECOLOGY SHIRAZ

Fruit sourced from a premier single site in Whites Valley on fine-grained sandstone. Certified Organic and Biodynamic.



VINTAGE

Our third La Niña event in a row brought with it our wettest November in 30 years, as well as our latest vintage start to date. This meant higher than average disease pressure which was somewhat mitigated by significant winds from spring through to autumn, as well as utilising an onboard berry sorting harvester. Yields were down across the district, but quality prevailed.

WINEMAKING

Machine-harvested using the state-of-the-art Selectiv system with onboard berry sorting, ensuring only pristine fruit reached the fermenters. Fermentation commenced naturally with indigenous yeasts. The must remained on skins for 12 days, with twice-daily hand-plunging or gentle pump-overs for precise tannin and flavour extraction while maintaining finesse.

After gentle pressing, malolactic fermentation occurred in stainless steel, before being transferred to a 2,600L French oak foudre. Twenty months' maturation here allowed for gentle oak integration, building texture and complexity while respecting varietal character and site expression.

TASTING

Colour Deep cherry red

Bouquet Dark plum, sarsaparilla, and mulberry intertwined with savoury notes of olive tapenade, graphite, and a touch of cocoa.

Palate A core of dark red fruits balanced by earthy, savoury undertones of black pepper and bay leaf. Tannins are fine and powdery, framing the palate beautifully, while bright acidity lends freshness and length.

TECHNICAL

Variety Shiraz 100%

Harvest Date 25 March 2023

Oak Treatment Matured in 100% seasoned French oak foudre for 20 months

Analysis 14% vol, pH: 3.48, TA: 6.0g/L, GF: 0.78g/L

Bottled 15 July 2025