

2022 RESERVE SHIRAZ

Fruit sourced from a premier single site in Whites Valley on fine-grained sandstone. Certified Organic and Biodynamic. A limited release reserved for exceptional conditions resulting in a wine of outstanding quality, worthy of the Reserve designation.



VINTAGE

McLaren Vale experienced a wet winter, but also a mild spring and summer. This created superb ripening conditions from fruit set and flowering through version and ripening. Yields, however, were slightly down across the board. 2021 was touted 'the best quality vintage so far this century', but 2022 will give it a run for its money. A civilised vintage created a relaxed picking environment and enabled an ideal balance of sugar ripeness, natural acidity and texture in the resulting wines.

WINEMAKING

Whole berry fermentation with extended time on skins post fermentation, allowing gentle integration of the tannin structure. Malolactic fermentation took place in stainless steel before being racked into 60% new French oak – 300L and 500L barrels, with the remainder matured in seasoned oak hogsheads.

TASTING

Colour Deep red with purple hues

Bouquet Rich dark berries, smooth dark chocolate, a dash of cinnamon spice, and a delicate hint of violet.

Palate Full-bodied with an explosion of black fruits, dark chocolate, and licorice, complemented by a subtle note of cured meat. The firm tannins lead to a lingering, velvety finish.

TECHNICAL

Variety Shiraz 100%

Harvest Date 15 March 2022

Oak Treatment 60% New French oak puncheons (500L) & hogsheads (300L) and seasoned oak

Analysis Alc: 14% vol, pH: 3.49, TA: 6.2g/L, GF: 0.78g/L

Cellar Up to 20 years