VARIETAL Shiraz – 70% Grenache – 30%

REGION McLaren Vale

BARREL AGEING 16 months in French oak Hogsheads & Puncheons

TECHNICAL
Alcohol – 14.0%
pH – 3.52
Residual Sugar – <0 g/L
Total Acidity – 5.5 g/L

CELLAR POTENTIAL 2040

WINEMAKER
Tony Ingle

CASES MADE 260

Vegan Friendly Certified Organic



WARBOYS VINEYARD

SHIRAZ GRENACHE 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

Shiraz was hand-picked, hand sorted, chilled, and left to macerate on skins prior to co-fermentation. Grenache was hand-picked a week later. The cold Shiraz was placed in the bottom of the ferment and a portion of destemmed Grenache crushed on top. In two ferments, whole bunches of Grenache were layered under destemmed and crushed berries, adding complexity to the final wine. Basket pressed. Free run and press wine combined and aged in older French oak hogsheads and one-year-old French oak puncheons for 16 months. Barrel selection occurred in July 2021, with bottling proceeding without fining or filtration.

TASTING NOTE

Rich crimson with intense purple hues. Highly aromatic spice, licorice, and plum from the Shiraz combine with dark forest berries from the Grenache. On the palate, delicious dark red berries, spice, and white pepper. Soft silky tannins with great length and depth of flavour.

