



Cool climate wines celebrating our diverse altitude, latitude, climate & ancient soils of the Adelaide Hills. These unique environmental influences are reflected in our wines; intense fruit flavours, beautiful natural acidity, balance, purity & sophistication.

## 2019 SHIRAZ

- WINEMAKER:** Turon White
- VINTAGE:** A challenging growing season with rainfall 33% below average resulting in low subsoil moisture levels. Mild spring conditions were interrupted by a severe storm in late November. Heavy rain, strong winds and patches of hail during flowering resulted in especially low yields for most varieties across the region.
- A very hot and dry summer saw grapes transition quickly through Veraison with the cooler and dry conditions from mid-March providing ideal ripening conditions for red varieties.
- SOIL:** Ancient soils, mostly gravel with limestone / calcium silicates and ferrous pebbles spread throughout
- ALTITUDE:** 439m above sea level
- VITICULTURE:** Harvested from our Windsor Avenue vineyard the north facing block was picked on the 27th of March with 3% Viognier being taken from our Ravenswood Lane estate vineyard on the same day.
- BLENDING:** After 9 months of maturation in French oak the blend was put together by the winemaking team. Rack, filtered and bottled.
- ALCOHOL:** 13.5% | Total Acidity: 6.06 grams/litre | pH: 3.53 | RS: 0g/L
- COLOUR:** Ink black with purple hues
- BOUQUET:** Lifted violets, forest fruits and cloves
- PALATE:** Dense brambly fruit, spice and charcuterie with fine tannins and a delicate acid poise.
- VEGAN:** Yes
- FINING AGENTS:** None

