

# Dry Grown Shiraz 2018

**Product Code: SH18**

**Price: \$45.00**

## Short Description

Excellent vintage, exceptional wine. Deep dense colour of dark plum. It opens with lifted spice and black pepper aromas cutting through deeper vanillin oak. This wine is very impressive. The medium weight palate is supple and soft with nice balance of fruit and oak. A gentle and persuasive wine that creeps and delivers by stealth and is a typical Shiraz that comes from this part of the world.

## Description

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## TECHNICAL DETAILS

Alcohol 14% a/v,

Stuart Knox 93/100

Very deep ruby colour with a touch of fade to the rim. Red fruits, granitic minerals and hardwood shavings notes. Medium to full weight, red fruits and white pepper spices entwine across the palate, with a fine and gritty tannin profile alongside a hint of acidity to bring lift and drive. Long and finishes with a spicy dryness.

Intensely concentrated nose, with layers of Christmas-cake spice, plum, fig, blackberry, mulberry and clove, all of it backed by spicy, resinous oak. On the palate, the wine performs as expected; saturating the mouth in flavour. Impressive.

Erin Larkin 93/100

## TASTING NOTES

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## VINEYARD

Fruit sourced from our 41 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

## VINTAGE COMMENTS

V18 started very quickly but with no disease or weather pressure we were able to have extra hang time for all wines especially reds resulting in higher than average alcohols and ripeness. The Great Southern area will be showing great ripeness and power not often seen in our wines. Look for great floral aromas in whites, intensity and power in reds

## WINEMAKING

Mechanically harvested these dry, cool to mild climate grapes of the Great Southern region will produce classic Shiraz, wines with great depth of flavour and structure. Pick from two blocks, Old Vine Shiraz which is 35+ years old and young vines which ironically is 20+ years old. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Shiraz that will express varietal characters in tune with its sense of place. Left of Skins as long as possible to ensure depth of colour and flavour our winemaking is geared toward producing a wine that is harmonious, with a minimum of two years in quality French oak.