

Dry Grown Shiraz 2019



Product Code: SH19

Price: \$35.00

Short Description

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.

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TECHNICAL DETAILS

Alcohol 14% a/v,

TASTING NOTES

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VINEYARD

Fruit sourced from our 46 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 gravely 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

To sum up Vintage 2019 was a difficult but solid vintage with some varieties experiencing a decline in volume of up to 30-60% and other varieties battle extreme weather conditions. Despite conditions wines look solid with standout varieties of Muller Blend and whole bunch Shiraz.

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.