

On the run between our South Australian vineyards, we collude with our vines to deliver the goods on ultimate varietal expression.

We're constantly scheming about rejuvenating our beautiful Murray wetlands too – for which the authorities have already chased us down an award! Enjoy with your last meal or in isolation.

**GRAPES**

Shiraz

**REGION**

Riverland

**VINIFICATION & WINEMAKING**

In 2022, the vineyard experienced primarily mild and cooler growing conditions. The timely arrival of September rainfall further supported the growing season, resulting in consistent fruit maturation. Harvested in cycles, grapes were destemmed and transferred to temperature controlled fermenters where this process extracted the intense colour and flavours from the skins. Vine-dried Shiraz is blended with our traditional Shiraz to create the DOUBLE PASS, which gives this classic variety a juicier and richer twist.

**ANALYSIS**

Alcohol	15.0%
pH	3.6
Titrateable Acidity	5.2

**COLOUR**

Bold brick red with cherry wood highlights.

**NOSE**

Adventurous aromas of peppercorn, exotic spices, cloves and dried fruits.

**PALATE**

A daring combination of white pepper, rich chocolate, vanilla and cinnamon, with forest fruit undertones. This wine is robust and intense, with a medium to full-bodied texture and a big and ripe finish.

**FOOD MATCH**

Venison stew, or spicy chorizo paella.

**AWARDS**

**93 POINTS** - Sam Kim, Wine Orbit 2025