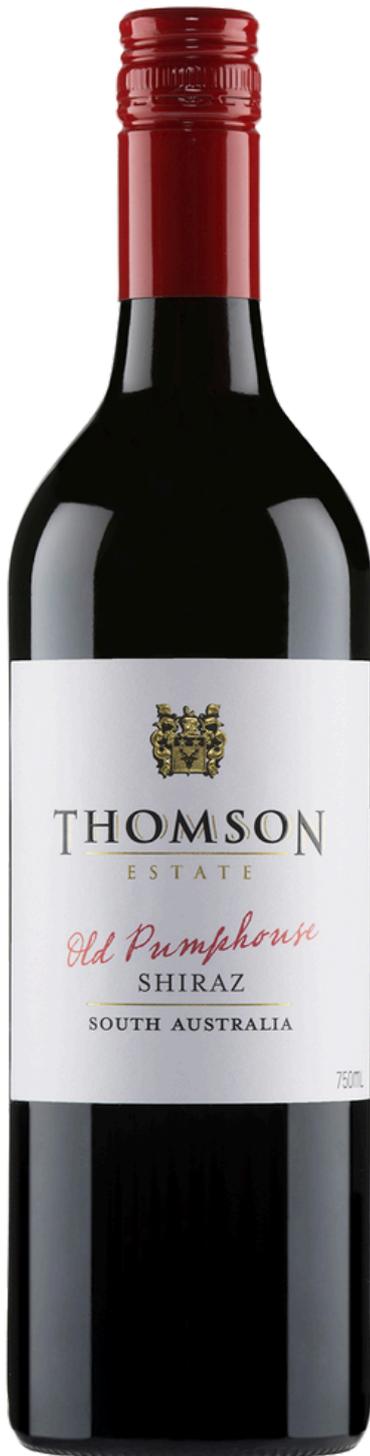


In 1838 Walter Thomson, with wife Jane, arrived in Australia and established a winemaking tradition. Faithful to his approach, our estate grown parcels are carefully tended by our vigneron to create wines of great intensity.



## GRAPES

Shiraz

## REGION

South Australia

## VINIFICATION & WINEMAKING

The 2024 vintage was characterised by warm and dry conditions across much of South Australia, producing fruit with excellent colour and intensity. Despite limited rainfall, cool nights preserved natural freshness and balance. The fruit was picked at optimal ripeness, then gently fermented and matured in French oak, enhancing texture and aromatic complexity. The resulting wine displays the vibrancy and finesse typical of South Australian Shiraz

## ANALYSIS

Alcohol	14.5%
pH	3.66
Titrateable Acidity	6.1



## COLOUR

Cherry red with magenta hues.

## NOSE

Aromas of mixed forest fruits and ripe strawberry, lifted by subtle notes of French oak.

## PALATE

Flavours of black cherry, toasty raspberry crème, and strawberry, with touches of vanilla. The acidity is balanced and lively, supported by soft, silky tannins and a medium body that carries through to a smooth, vibrant finish.

## FOOD MATCH

Roast lamb shoulder with vegetables or slow-cooked beef ragout served with pan-fried gnocchi.

## CELLARING

Enjoy now or cellar for up to 5 years.

