



# 2021 Family Selection Shiraz

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**Harvest Dates:** April 10th, 2021 - May 2nd, 2035 | **Alcohol label %:** 14.0 | **pH:** 3.62  
| **Acidity (TA):** 6.0 | **Residual Sugar (g/L):** 0.3 | **Serving Temperature (°C):** 16.0

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## Growing Conditions

Good winter rainfall meant near full soil moisture profiles at budburst. Moderate rain during early spring encouraged good shoot growth, with a quick and even flowering resulting in excellent fruit set. Mild & dry conditions, without any significant extremes continued throughout the growing season. Production levels were excellent, above long term averages and the mild & slow ripening conditions enabled strong varietal character to develop. Vintage was dry and the weather stable so fruit was harvested, at optimal flavour development and high natural acidity. A "goldilocks" vintage.

## Harvest

Picked in the cool of the evening in 2 parcels 2 weeks apart.

## Winemaking

Fermented in concrete open top fermenter.

## Aging

Combination of new & seasoned French and American hogsheads for 24 months.

## Bottling

September 6, 2023

## Appearance

Deep purple

## Nose

Dark cherries and blue fruits with satsuma plum balance a top charray French oak.

## Palate

Rich tapestry of ripe blackcurrant, raspberry, and cherry, accented by notes of tobacco and leather, all wrapped in fine tannins for a velvety finish.

