



SHIRAZ



The Balnaves Coonawarra Vineyard was established in 1975 and is situated at the southern end of the Coonawarra Terra strip. The family has been associated with the district since 1855 and Doug, Annette, Kirsty and Pete Balnaves remain fully committed to a high level of ‘hands-on’ involvement.

The 2019 growing season brought slightly higher temperatures but these were countered by some cooler nights in March, allowing for long slow ripening. Shiraz was picked on the 28th of March from our Old Paulowina vineyards, which was planted in 1973 from pre-clonal planting material. Old Paulowina vineyard is one of the most southern Shiraz sites in Coonawarra, it is low yielding and ripens later than most. Hand-picked at 13.8 Baume, the Shiraz was fermented for 8 days with 37% whole bunch, before being matured in new (35%) and seasoned French oak; St Martin Troncais Jupilles hogshead and Francois Freres Allier Puncheons. After 14 months in oak this single parcel was bottled.

The aim to make a light- medium bodied shiraz with bright aromatics and lifted perfume, fresh blackberry and mulberry fruit and an elegant palate.

Author: James Halliday

Publication: James Halliday Wine Companion 2022

Date: September 2021

Rating: 95 points

“As the Reserve, this wine has the right to flex extract, concentration and muscle across some oakier ribs. And yet...Balnaves' finely hewn grape tannins-all pulpy and chewy-along with a proclivity toward refinement over excess, keeps it all in check. Blackcurrant stains the cheeks. A potpourri of herb, licorice straps and vanilla to coffee bean soar along the structural beams. This is a superlative wine of immense oomph, melded with grace.”

VINTAGE	2019
VARIETY	Shiraz
REGIONAL BREAKDOWN	100% Coonawarra
ALC/VOL	14.5%
TOTAL ACID	6.8 g/L
pH	3.49
CLOSURE	Screw Cap
CELLARING	15-20 years
WINEMAKER	Pete Bissell, our current winemaker now is Jacinta Jenkins