



SHIRAZ 2022

'The Monster'

100% off-grid / Dry grown vineyards / Sustainable

Variety:	100% Shiraz
Vintage:	2022
Harvest Date:	10 th to 22 nd March 2022
Vineyard Location:	Estate grown, Dowds Lane vineyard
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Un-irrigated vineyards, zero tillage, grass sward between rows, cane pruned
Yields:	1 tonne/acre
Alcohol:	15.4%
pH:	3.8
Production:	178 dozen (357 cases)
Bottle Packaging:	750 ml punted burgundy
Closure:	Stelvin ROTP Screwcap
Cartons:	6 bottles in branded cartons 2 x 3 upright

THE 2022 VINTAGE:

2022 was an excellent vintage, taking place during a period of 2-3 years of relatively cooler and wetter weather. There was plenty of moisture in the ground during spring to support budburst and flowering. Summer was drier with moderate temperatures, which enabled the grapes to ripen slowly and evenly.

THE VINEYARD:

All fruit was sourced from the Dowd's Lane vineyard on the west-facing slopes of our estate. The vines are unirrigated and very low yielding, at less than 1 tonne to the acre. They are cane-pruned by hand and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

THE WINEMAKING:

The fruit was harvested by hand and fermented in small open vessels with a combination of pump-over and hand plunging, then basket-pressed. The wine was aged for 18 months in 20% new French oak and lightly filtered prior to bottling.

TASTING NOTES:

Full-bodied and dark garnet-coloured, this Monster displays aromas of plum, cedarwood and vanilla. The palate is generous and mouth-coating, with buckets of cardamon spice, cherry-choc-mint, and hints of dried flowers. The tannins settle gracefully on the palate, providing a long dry finish. Drink now or cellar for 10+ years.