



PIG IN THE HOUSE

SHIRAZ

Vintage 2021

Oak Maturation: French Oak

Release Date: June 2022



Recommended Retail \$24.99

Growing Season:

The 2020-2021 growing season in vineyard terms was challenging for the third year in a row, whilst we were pleased to come out of a drought with healthy vines, we found ourselves with a strong La Nina. This weather pattern can bring excessive rain during the growing season which can result in difficult to control disease and crop losses. We were aware of this and managed our vineyard accordingly. Extra attention was devoted to all aspects of vineyard maintenance, in order to mitigate the effects of the climate. We utilized our organically approved Biological sprays, to act as antagonistic pathogens towards the harmful ones like powdery and Downy mildews..

Winemaking:

Stylistically our aim with Pig in the House Shiraz is to capture vibrant varietal characters evident around 13.5 Baume. A decision was made to harvest our fruit at closer to 13 Baume, which was not too far from last year's levels but resulted in a sound quality harvest. Our decision, was also, is made based on flavour, where flavour accumulates at lower sugar levels during cooler years. The winemaking utilised was our standard practice for Shiraz in this range. The grapes were harvested, de-stemmed and transferred to open fermenters. The must was inoculated with Laffort's X Pure (NON GMO) yeast and fermentation took place at 22-25 degrees. Post ferment maturation occurred in oak barrels and stainless steel vessels. This year a longer maturation period was used to incorporate slightly more oak than in previous years, the resultant wine benefitted. This wine is defined by its organic status, we aim to express our organic vineyard as much as possible, and the wine was not fined, but was filtered for commercial reliability which is important.

Tasting Notes:

The 2021 Shiraz is.... Excellent, a wine, which at first sip, does induce a raised eyebrow, a nice colour with purples and reds. Aromatically the wine is Cowra and Shiraz, with dark berry fruits of blackberry, and ripe cherries. Aromatic spices are mixed with white and black pepper and vanilla. The palate is well balanced, it will be appreciated by most red wine drinkers, it has primary fruit purity, and medium bodied flavour density. The persistence of flavour is this wines true hallmark, where flavours linger for longer, and flavour complexity develops during this appreciable period. Basically, quite a good wine which will compliment conversation or a Bistecca alla Fiorentina, cooked naturally over live coals. Enjoy!

Analysis pH 3.65 Ta 5.82 Res Sugar 3.72g/L Total Sulfur Dioxide 60 mg/L