

Bachelor

- SHIRAZ -

Best South Australian Shiraz - Great Australian Shiraz Challenge

Named after Bert Kleinig, a bachelor who worked the land on which the fruit is now sourced from. John Kalleske bought the land when Bert passed away while doing what he love most, working with his livestock feeding hay. This land would become the site for some of Johns most prized vineyards, the ancient deep red clays of Bert's old block are the secret of the concentration and structure you see in this wine.

Tasting Note: This classic Barossa Shiraz has a deep ruby red colour. The nose display raspberry and red plum notes. The complex palate expose ripe tannins and lovely toasted bread and vanilla aromas alongside spicy character like cloves and white pepper.

Pairing: Perfect for high grade Wagyu steak or slow roast lamb **Alcohol:** 14.5 %

Maturation: 20 Months in 20% New French oak and 3rd and 4th fill mix of French and American Oak Hogsheads to give stunning oak smoothness and rich mouthfeel.

Vineyards: Planted 1990-2000. Single cordon spur (hand) pruned vines, 2.5 tonne/acre, shoot thinned for the vine to produce high grade fruit.

Sub Regions: Koonunga - Iconic sub regions at Northern tip of the Barossa Valley. Ancient Red/Brown Clay loam over deep red clay.

Elevation: 270-290 Metres

Cellaring: Drink now to 2032 but be sure to decant it to open it up and let it quality shine.

ATZE'S CORNER WINES

-451 Research Rd, Nuriootpa, SA, 5355-