

2021 OLD VINE SHIRAZ

Shiraz was the first red grape variety planted in Langhorne Creek at Bleasdale in 1858. Over the past decade, Bleasdale has made significant investment in our old vines; upgrading trellis, pruning and canopy management methods to improve uniformity of ripening and manage yields. After a lengthy period of settling in, the wines produced are now something special and worth bottling on their own. Careful management in the winery highlights the intense flavour and old vine tannin from these low yielding vines.

This wine shows flavours of ripe plums and other dark berries, layered with liquorice, pepper and fresh spices. This is a wine to savour and let it slowly unfold. Drinking well now, but with ample tannin from the old vines, this has the potential to be a long term cellaring prospect if desired. Decanting one hour before drinking is recommended.

VINEYARD

Wellington Road (1962) and Mullianna (1970) Estate Vineyards Langhorne Creek, South Australia

HARVEST DATES AND BAUMÉ

4th and 5th March 2021

13.0 - 13.4

VARIETIES

Shiraz

BOTTLING DATE

2nd August 2022

CELLARING POTENTIAL

Drinking well now until 2039

WINEMAKING TECHNIQUES

De-stemmed to open fermenters, approx. 15% whole berry, for a short soak. Inclusion of up to 10% whole bunch in select parcels. Temperature peak at 30°C. Drained & pressed at 1-2 Baume after 7 days on skins, ferment finished in tank before settling for 24-48 hours before racking to oak for MLF

OAK MATURATION

12 months new (20%) and seasoned French oak puncheons

WINE ANALYSIS

Alcohol: 13.5% alc/vol
Titratable acidity: 6.0g/L

pH: 3.52

SUGGESTED FOOD PAIRING

Bistro style steak frites with a simple salad and shallot sauce



96 Points James Halliday
 Wine Companion 2025 Edition

