



METALA SHIRAZ 2022

Metala is a historic single vineyard in South Australia's Langhorne Creek and includes the oldest family-owned Cabernet Sauvignon vines in the world. Wines are handcrafted by fifth generation custodian Guy Adams, with an 'always faithful' Australian spirit.

The iconic White Label collection are sourced from parcels of fruit throughout the Metala single vineyard and represent the power and expression of Langhorne Creek.

2022 VINTAGE CONDITIONS

In 2021, higher mid-winter rainfall and a cold, windy spring led to a moderate crop level. Downy mildew appeared in the vineyard due to rain and humidity in January and February. The vintage experienced a cool and humid summer influenced by La Nina, resulting in a delayed harvest compared to recent years. However, the wines showcased a newfound brightness and good acidity, reminiscent of past vintages.

WINEMAKING

The Metala Shiraz was harvested in four parcels from the single vineyard. Each parcel was kept separate in the winery and macerated for around 12 days. 50% of the wine was matured in oak for around 12 months – a combination of 5% matured in one year old French oak puncheons with 40% aged in two-three-year-old French and American hogsheads and barriques. Minimal racking and winemaking intervention with the use of a uniquely designed gravity 'lift' tank.

Appearance: The wine captivates with its vibrant magenta hue, radiating energy and allure, inviting you to delve into its depths.

Bouquet: Aromas of blackberry and dark fruits dominate the nose, showcasing their ripe and juicy allure. The fragrant bouquet is complemented by a delicate touch of vanilla, adding a subtle hint of sweetness and warmth. Intriguingly, a gentle waft of menthol and mint tickles the senses, reminiscent of the refreshing notes found in Throaties lozenges, where blackcurrant and eucalyptus oil blend harmoniously.

Palate: The palate opens up to an explosion of generous fruits, a true delight for the taste buds. Succulent blackberries and other dark fruits take the forefront, saturating the palate with their luscious flavours. Fine tannins add a gentle structure, providing a velvety texture that enhances the overall experience. The wine exhibits balanced acidity, harmonizing the fruitiness and adding brightness to the profile. With each sip, the wine reveals its complex layers, leaving a lasting impression that lingers.

Food and Wine match: Pair with Spiced or Herb-Infused Dishes, Grilled or Roasted Meats and Barbecue.

Alc: 14.5% | pH: 3.53 | TA: 7.0