



Varietal Range

# 2019 'Old Vines' Shiraz

When we discovered Mount View, our little piece of the Hunter Valley, it was home. The wines we create are a combination of hard work, rich soil & unique characters. This is our world. This is our wine. And you'll find it off the beaten track & over the hill

## **VINTAGE**

Vintage 2019 was an excellent year for the Hunter Valley. Another extremely dry year saw ideal ripening for both whites and reds without any extreme heat. The reds are standouts with concentrated fruit flavours, perfectly ripe tannins and finely balanced acidity. 2019 will be a vintage spoken about for many years to come.

## **VINEYARD**

The Old Vines Shiraz is sourced from our estate grown vineyards. Parcels are selected for their distinct fruit qualities and resounding drinkability.

#### WINEMAKING

The select parcels were harvested individually. Following destemming, the must enjoyed a cold soak for a few days before being inoculated with a Shiraz specific yeast strain for fermentation in static fermenters. The fermenters were pumped over twice daily. Once fermentation was finished, the resulting wine was pressed off skins and put to oak for maturation. Following 18 months in oak, the individual parcels were blended and prepared for bottling.

#### **TASTING NOTES**

This wine is a blend of carefully selected Shiraz parcels off our estate grown vineyards. The perfumed nose displays hints of white pepper and lifted violet notes leading into a palate of rich, juicy red fruits with bright crunchy acidity. Fine grained, silky tannins provide great structure and length supported by clove and aniseed oak spice notes.

#### **CELLARING**

A serious wine that can be enjoyed now or over the coming years, preferably alongside your favourite pizza or lasagna.

ALC./VOL: 14.0% | STD DRINKS: 8.3 | BOTTLED: October 2021

pH: 3.61 | TA: 6.2 g/l

