

Greenock Creek

VINEYARD & CELLARS

ALICE'S SHIRAZ

2018

Harvested from our Seppeltsfield property.
Soil profile is slaty silk stone through light red & brown clay.
Planted 1997.

Colour

Cranberry red with brick red hues.

Aroma

Black berry and savoury spices

Taste

Aromatic and spicy.

Red currants and bitter cherry is supported by a high and defining tanning profile which evoke a mineral, flint aspect.

Black berry fruits evolve toward the finish and are met by anise and sage on a taut line of cranberry acid.

Region

Seppeltsfield Barossa Valley

Vineyard

Home Blocks, Radford Road

Vinification

Hand harvested and de-stemmed without crushing. Fermented in open slate fermenters for 7-10 days with regular pump overs to maintain a consistent fermentation temperature of 20-22°C.

Drained and basket pressed before transfer to seasoned American oak for 21 months.

Bottled un-filtered and un-fined.

Vintage

The 2018 vintage saw consistent winter and spring rains that facilitated an average fruit set with open bunches.

During ripening the weather was warm and dry, resulting in smaller berries with intense colour development.

The wines have strong tannin structure and intensity of fruit that will allow them to age for many years.

Alcohol by volume

14.5%

Enjoy with

Slow cooked lamb shanks, tomato ragu or chorizo.

Ideal drinking window

3-5 years from release and 8-10 years cellaring

