



SHIRAZ 2021

'The Hallmark'



Variety:	100% shiraz
Vintage:	2021
Harvest Date:	9 th March to 21 st March 2021
Vineyard Location:	Dowd's Lane (west facing)
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Un-irrigated vineyards, zero tillage, grass sward between rows, cane pruned
Yields:	1 tonne/acre
Alcohol:	15.0%
Ph:	3.84
TA:	5.17
Production:	222 dozen (444 cases)
Bottle Packaging:	750 ml Burgundy-style Eco-friendly bottle
Closure:	Stelvin ROTP Screwcap
Cartons:	6 bottles in branded cartons 1 x 6 stand-up.

THE 2021 VINTAGE:

2021 was an excellent year. There were good rains leading up to budburst and the growing season had dry spells interspersed with decent rains. Vine health was excellent with good leaf cover, and the bunches had no evidence of shrivel or disease.

THE VINEYARD:

Fruit was sourced from both our Dowd's Lane block which is on the west side of the ridge, and the eastern block. The soil is a deep and rocky red clay loam with excellent structure and water holding capacity. The vines are unirrigated and relatively low yielding. They are cane-pruned by hand and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

THE WINEMAKING:

The fruit was hand-picked at varying levels of ripeness and clonal origin. The bunches were destemmed, gently crushed and fermented in small open vessels with daily hand plunging. The must was basket pressed and aged in 30% new French oak barrels for 18 months prior to bottling.

TASTING NOTES:

It's a full-bodied wine with blood plum and cedarwood aromas. The palate displays a graceful balance; the plum, cherry fruits and spice are kept in place by the acid, and the silky tannins contribute to a long, textural finish. This wine has excellent cellaring potential and will age for 20 years or more.