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ORIGINAL

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VAULTED CELLAR SHIRAZ

Winemaker
Will Shields

Region
Clare Valley

An attractive aroma of blackberries and dark cherry, roasted cashews, coffee beans and a deep core of ironstone and licorice. A complex and layered aromatic profile. The palate has a lovely weight, with fine graphite tannins and a deep core of black fruit.

Background Story

'Vaulted Cellar' - Excavated by hand, in the late 1850s, the vaulted cellar is located directly beneath the oldest part of the winery. It is where the Sevenhill journey began.

Vintage

2020 was another drought year, resultant yields were the lowest on record. Despite the scarcity of rain, the summer was relatively mild. Ripening and flavour development were steady and measured. It was a terrific year for wine quality, volumes though extremely small.

Winemaking

Situated, behind the winery on an elevated site is a block of vines planted in 1973 and named in honour of Br Francis Lenz, who served as Winemaker at Sevenhill from 1883 to 1888. These unirrigated vines enjoy deep red brown clay loam soils and a south facing aspect. Due to its elevated position and south facing aspect, it is one of the coolest sites on the Sevenhill property and the resulting Shiraz fruit has more graphite aromatics and

fine emery tannins.

The grapes are harvested in the cool of the morning and crushed to one of our open slate fermenters. Must temperature at this stage is between 10 and 15C. A semi cold soak is allowed for a couple of days prior to inoculating. Hand plunging twice per day follows. The slate fermenter absorbs quite a bit of the fermentation heat; no cooling is required. Basket pressing takes place 10 days later. The wine is then matured in 40% New French oak hogsheads for 20 months.

Vintage: 2020

Alcohol: 14.0%

Standard drinks: 8.3

Acidity: 6.8 g/L

p/H: 3.46

Bottled: Feb 2022

