

Greenock Creek

VINEYARD & CELLARS

ROENNFELDT ROAD

SHIRAZ

2015

Harvested from our Roennfeldt Road Vineyard at Marananga. Soil profile is shallow sandy soil over flint and quartz.
Planted c. 1960 by the Roennfeldt Family.

"Uncompromising in its execution and delivery, it demands respect and time." - Katie Spain

Colour

Deep and intense violet.

Aroma

Vanilla, freshly roasted coffee and crushed blackberry

Taste

Powerful and silken. Layers of ripe forest berries wash over the palate with star anise and hints of white pepper, balanced by the vanilla sweetness. Tannins are silky and elegant, framing the fruit and providing drive and length through the palate.

Region

Marananga, Barossa Valley

Vineyard

Roennfeldt Road

Vinification

Hand harvested and de-stemmed without being crushed. Fermented in concrete open fermenters for 7-10 days with 4 pump overs to maintain a fermentation temperature of 20-22°C. Drained and pressed through our wooden basket press before being transferred into seasoned oak for 15 months. Bottled un-fined and un-filtered.

Vintage

The 2015 vintage saw above average early winter rains that replenished the soil prior to the beginning of the growing season. Warm, dry days in the early part of the growing season saw a good healthy start to fruit set and consistent fruit development that followed into perfect ripening conditions. A better yield than the prior two, 2015 delivered on intense colour and rich flavours that best exemplify the wines of Greenock Creek.

Alcohol by volume

17%

Enjoy with

Enormous cuts of meat slow cooked over Argentine BBQ, sticky sweet sauces and serious char.

Ideal drinking window

5-10 years from release, cellaring potential of 20-22 years

