

On the run between our South Australian vineyards, we collude with our vines to deliver the goods on ultimate varietal expression.

We're constantly scheming about rejuvenating our beautiful Murray wetlands too – for which the authorities have already chased us down an award! Enjoy with your last meal or in isolation.



### GRAPES

Shiraz

### REGION

Riverland

### VINIFICATION & WINEMAKING

The 2021 vintage saw average climatic conditions. Fruit ripening was gradual and even, producing well balanced fruit bursting with flavour. Harvested in cycles, grapes were destemmed and transferred to temperature controlled fermenters where this process extracted the intense colour and flavours from the skins. Vine-dried Shiraz is blended with our traditional Shiraz to create the DOUBLE PASS, which gives this classic variety a juicier and richer twist.

### ANALYSIS

Alcohol	15.0%
pH	3.6
Titrateable Acidity	5.3



### COLOUR

Deep purple with crimson highlights.

### NOSE

Embraced by a sweet red fruit compote, featuring notes of strawberry, raspberry, and cherry. A subtle toasty oak aroma enhances the fruit profile, creating a sensory delight.

### PALATE

On the front palate, lively raspberry and strawberry fruits take centre stage. As the journey unfolds, rich black fruit harmonizes with subtly toasty oak on the mid-palate. Soft tannins and medium acidity gracefully carry the fruit, providing a harmonious balance and impressive length to the wine.

### FOOD MATCH

Eggplant tomato and pine nut roast with zaatar, or barbeque Asian-style duck salad.

### AWARDS

**SILVER (92 POINTS)** - Wine Showcase Magazine 2023