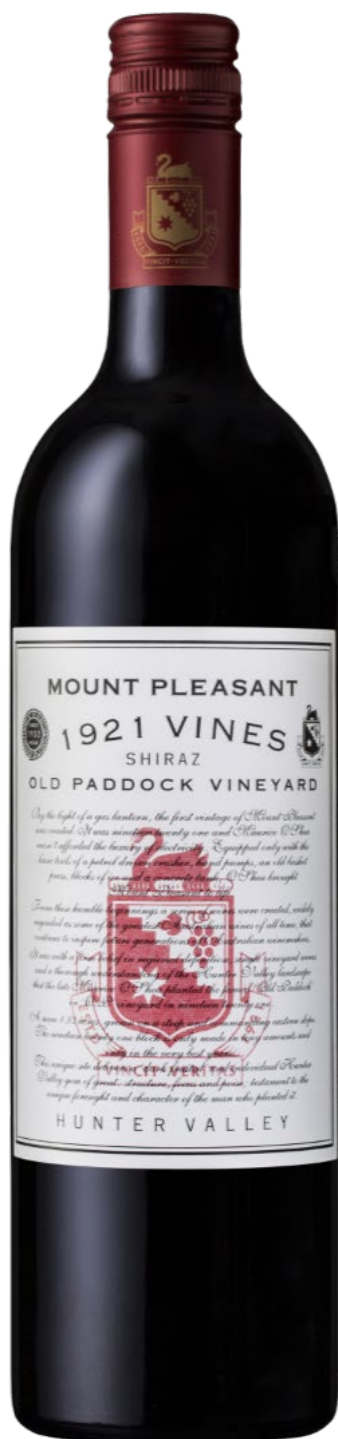




2017 1921 VINES OLD PADDOCK SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

An excellent year in the Hunter Valley. Dry throughout the growing season, the vineyards burst early but a cool spring slowed the growth periods, meaning ripening was around 2-3 weeks later than usual. December saw warm weather with average rainfall allowing for healthy and clean canopies giving excellent ripening conditions. January and February saw significantly lower than average rainfall conditions which meant ripening was even and let the team have the ability to pick fruit at its optimum ripeness.

Colour

Deep Purple

Aroma

A combination of black and red fruits with lovely supporting savory and spice elements.

Palate

Intense fruits linger effortlessly on the palate, supported by lovely acidity and a great tannin profile.

Vinification/Maturation

Taken from the first vineyard planted by Maurice O'Shea, the Old Paddock is a perfect site for Shiraz. Sheltered from the afternoon sun and winds, the rows run North to South and produce exceptional fruit. The fruit was hand-picked and delivered to the winery before destemming and crushing into small open top fermenters. A short cold soak followed by an 8-day fermentation before pressing to nearly 30% new large format French Oak. The wine was then transferred to tank before bottling.

Alcohol/Vol 13.5%