



RIGHTEOUS

2021 FG SHIRAZ

The word 'Righteous' means different things to different people. For Kym 'Righteous' means the unique flavours derived from the ancient vines in old Barossa vineyards... genuine, exciting and noble. Since 2005 and only in the very best vintages, Kym has bottled very limited quantities of what he believes is superlative fruit for The Righteous wines. These are the finest examples of the Barossa's heritage grape varieties.

VINTAGE

In the 2021 vintage, marking Kym's 20th year at Teusner Wines, we saw some exceptional fruit from the Barossa Valley, especially from our Wilksch vineyard at Seppeltsfield. On February 26th, we harvested two adjacent Wilksch blocks, and whilst they may not boast the oldest vines in the area (a contour planting from 1995 contrasting the North/South rows planted in 2002), the exceptional fruit quality earmarked them as ideal candidates for the Righteous FG Shiraz.

To maintain the fruit's essence and vibrancy, we retained a significant portion of whole berries into our open fermenters, which underwent twice-daily pump-overs. After a generous 10-day maceration, the wine was gently pressed into tanks, then racked into a range of new, first, second and third fill fine-grained French oak barrels. Following a rigorous barrel selection process, the final blend emerged, featuring a deliberate 60% new oak contribution, enhancing the Righteous FG Shiraz's complexity and refinement.

250 dozen produced.

TASTING

This densely coloured Shiraz shows deep ferrous complexity, tightly coiled fine tannins with a balance of power and fruit vitality that ensures great longevity. The core of forest berry flavours contrast the deeper set layers of darker fruits which reveal themselves and evolve gracefully with time showcasing layers of savoury depth and enticing complexity.

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Great sites, and their unique terroir, are fundamental for crafting exceptional wines.

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Kym Teusner

KYM TEUSNER • WINEMAKER

VARIETY	Variety 100% Shiraz
SUB-REGION	Seppeltsfield
HARVEST	26th February
MATURATION	Matured in 60% new very fine-grained French oak for 22 months
ANALYSIS	pH 3.51 TA 6.5 g/L 15.2% ALC/VOL
CELLAR	15+ years