

TARRAWATTA

2020 Ambervale Shiraz

Winemaking

All of our grapes are hand picked and sorted in the vineyard. Each block is pick individually in 1 or 2 passes depending on ripeness. Each individual pick is destemmed and transferred to small open fermenters holding less than 3 tonnes. Fermentation is carried out completely by indigenous yeast and aided by daily pigeage up until fermentation starts and pump-overs until fermentation is complete. Our aim is to gently extract flavour/colour compounds and tannins from the grape skins. Once fermentation was complete the single fermenters were gently basket pressed and the wine was transferred to French oak barrels.

Matured in new and older French oak hogsheads and barriques for 22 months.

Back label copy

Shiraz is the undisputed king of the Barossa. It was among the first varieties planted here in the early 1840s and has outshone the hundreds of varieties that have been trialed since. The soils and typography of the Barossa are incredibly diverse. We believe that the red, rocky soils of our Ambervale vineyard in the Northern Eden Valley produce some of the Barossa's most powerful, structured and fragrant Shiraz. This wine is a blend of our best-performing Shiraz blocks from the low yielding 2020 vintage.

Winemaker: Craig Isbel **Viticulturalist:** Nick Radford

GI: Eden Valley (northern)

Soil Type: Red/brown loam over friable red prismatic clay and weathered rock

Alc: 14.8% **PH:** 3.57 **TA:** 5.77

Make: 733 cases (6 bottle)

Release date: 01/05/2023