

Greenock Creek

VINEYARD & CELLARS

FOUR CUTTINGS
SHIRAZ

2019

Colour

Vibrant red cherry with blue hues.

Aroma

Blueberry and black cherry with rose petal overtones.

Taste

Soft and silken tannins frame the vibrant fruit notes. Mineral elements balance vanillin sweetness to produce and lingering, velvet finish with sweet spices.

Region

Lyndoch, Rosedale, Tanunda and Koonunga.

Vineyard

Tweedies Gully (Lyndoch) / Rosedale Vineyard / Braunack Vineyard (Tanunda) / Westlake Vineyards (Koonunga)

Vinification

Harvested and de-stemmed without crushing. Fermented in open slate fermenters for 7-10 days with regular pump-overs to maintain a consistent fermentation temperature of 20-24°C.

Drained and basket pressed before being transferred to a combination of new (15%) American and seasoned French/American oak barrels for 16 months. Bottled un-filtered and un-fined

Vintage

The run up to the 2019 vintage saw low rainfall in Winter which resulted in low bunch numbers and small berries. Heat in early ripening saw intense tannin and colour development in the berries and the dark fruit spectrum flavours emerge. The resultant wines have intense and bold tannin structure and impenetrable colour that will allow them to age for many years to come.

Alcohol by volume

15.0%

Enjoy with

Seared kangaroo fillet with plum sauce.

Ideal drinking window

Drinking well on release and 6-8 years cellaring.

