

Greenock Creek

VINEYARD & CELLARS

STONE BLOCK
SHIRAZ

2019

Harvested from the Westlake family's Moppa vineyard.
Soil profile is shallow red brown top soils over heavy red clays, scattered with ironstone and quartz.

Colour

Black cherry with purple/red hues.

Aroma

Wild berries, anise, and hints of sweet spices.

Taste

Plum and mulberry drive though the palate and linger long on the finish. Caramel and nougat hint at a complex impression of sweetness and roundness though the mid palate with a velvety, silken finish.

Region

Moppa, Barossa Valley

Vineyard

Westlake Vineyards

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 (20%) French and American oak with the balance in seasoned oak for 18 months. Bottled un-filtered and un-fined

Vintage

Low rainfall in the lead-up to the 2019 vintage resulted in low bunch numbers and small berries.

Heat in the early stages of ripening saw intense tannin and colour development in the berries and the flavours of the dark fruit spectrum emerge. The wines of this vintage are deeply coloured and possess bold and intense tannin structure that will allow long cellaring.

Alcohol by volume

15.5%

Enjoy with

Field mushrooms in garlic butter and thyme.

Ideal drinking window

Drink now or look at in 2-3 years, 8-10 years for extended cellaring.

