



2022 LSV SHIRAZ

This wine contains Shiraz from some of the more elevated vineyards in Great Western and is co-fermented with a small addition of Viognier.

The Viognier helps brighten the colour, lift the aromatics and enhance the Shiraz flavours on the palate.

TECHNICAL DETAILS

Region	Great Western, Victoria
Grape Variety	Shiraz 92%, Viognier 8%
Alcohol	14%
Winemaker	Jacob Parton

TASTING NOTES

Colour	Intense ruby red with some purple hues.
Bouquet	Concentrated bouquet of red berry compote and purple flowers.
Palate	Vibrant red fruits of cherry and plum mixed with apricot from the Viognier. Dried petals and white pepper add layers of complexity. Dense primary fruits give good mouthfeel, with nice tannins and acid giving the wine drive

Pair with your favorite pork dish or Moroccan fried rice.

Cellaring	This wine will soften and form more complex aromatics and flavours over the next 10-12 years.
------------------	---

Vintage	A cool season with near perfect growing conditions right through to harvest. Adequate winter and spring rainfalls set the wines up to burst into life and sustain beautifully, while balanced growth progressed through the Summer. Autumn was ideal with little rainfall and warm conditions to ensure the grapes matured gracefully.
----------------	--





AWARDS & REVIEWS

REVIEWS

This Shiraz fruit is from some of the most elevated vineyards in Great Western, co-fermented with 8 per cent viognier to give it an aromatic lift and enhance the colour. Red cherries and plums, medium bodied and brightly fruited, floral notes and that touch of apricot that the viognier brings, Svelte and slippery, with gentle spice completing the package.

Newcastle Herald Australia, May 7th, 2025, Rick Allen