

CENTARE

VINEYARD

2022 Centare Vineyard Old Block Shiraz

Centare Vineyard is located in the heart of the Yarra Valley, Australia's most prestigious, cool-climate wine region, renowned for producing some of the most exceptional, varietal wines in the world.

The 'Old Block' range of wines are single vineyard wines, made entirely from original estate vineyards that were planted to the region's most classic varieties in 1998.

Yarra Valley Shiraz is one of the region's best kept secrets, with the best, generally warmer sites, producing award winning wines with great depth and intensity of cool-climate character and flavour.

The Vintage

2022 was a very low yielding Yarra Valley vintage, with very cool, wet and challenging Spring weather limiting the success of flowering and berry set. Fortunately the sun came out in late December and conditions remained almost ideal throughout ripening, for all varieties.

Small berries and bunches produced wines with great intensity of flavour, colour and palate density.

We are very happy with the 2022 Centare Vineyard Old Block wines. They all 'speak' of the vintage with perfect ripeness, freshness and depth of colour and flavour.

Winemaking

Fruit was hand-picked, then meticulously sorted to select only the best berries for fermentation in two, small, open fermenters, one fermenter with 10% and one fermenter with 30% whole bunches.

Fermenters were chilled for 48 hours before fermentation was allowed to commence and gently plunged twice daily during fermentation. The wine was 'on skins' for a total of 14 days before pressing to premium barriques for malolactic fermentation, and maturation for twelve months before blending and bottling, with very minimal filtration.

Tasting Notes

This wine, as always, is an intensely varietal, highly perfumed, complex and flavoursome expression of cool-climate Yarra Valley Shiraz. Red & blue berries, cracked white pepper & spice, cedar, vanilla and coffee bean undertones

This is a very robust and flavoursome Yarra Valley Shiraz, with ripe and firm, yet finely textured tannins that will carry and support wine structure for years to come. Ideal drinking 2027 to 2030.

Technical Data

Harvest Date	24 th March 2022
Variety	100% Shiraz
Oak	70% French, 20% Hungarian, 10% American barriques – 25% new
Alcohol	13.85%
Acidity	pH 3.35, Titratable Acidity 6.4g/L
Total Cases produced	1179 x 6 packs (750ml)

Endorsements & Awards to date

96 POINTS – Halliday Wine Companion

www.centarevineyard.com