

Farm Hand Shiraz 2021

Grape Variety:	100% Shiraz
Region:	Monash Valley, South Australia
Winemaker:	Con-Greg Grigoriou
Closure:	Screwcap
Alcohol:	14%

Summary: The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

Vineyards: The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well-established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness

Winemaking: Fully de-stemmed before fermentation in a mix of open and closed tanks. The wine was primarily vinified without the influence of oak for maximum fruit expression before blending with a component aged in three and four-year-old French oak.

2020 Vintage: If 2020 was all about the heat, then 2021 will be remembered as the wet season. In many parts of Australia, it was unseasonably wet in winter but not at critical times to do damage nor impact the resultant ripeness of the grapes. A cool and dry summer meant even ripening was achieved between dry and rainy spells and the ensuing fruit quality was excellent and for once yields were up making for a bumper harvest in 2021.

Tasting Note: Classic varietal Shiraz that is flavoursome and fresh with red-berried fruit, plums subtle spice with a hint of savoury oak. The palate is nicely medium bodied and approachable with dark berry and hints of dark cocoa underpinned by soft, approachable tannins. Great with a chargrilled steak.

