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INIGO SHIRAZ

Winemaker
Will Shields

Region
Clare Valley

Lifted aromas of dark chocolate, ripe plum, notes of coffee, cocoa, and a slight pink peppercorn edge. The palate is very smooth, with a full-bodied fruit sweetness and very supple tannins. Very approachable but with the fruit weight and depth to see it age gracefully.

Background Story

A true reflection of provenance, this Shiraz is named in honour of Inigo of Loyola who was co-founder of the Jesuit Order whose members built Sevenhill.

Vintage

2020 was another drought year, yields were the lowest on record.

The summer was relatively cool with no dramatic heatwaves, ripening and flavour development were steady and measured.

An excellent year for wine quality, volumes though are extremely small.

The last fruit came through the winery doors on the 19th of March.

Winemaking

Selectively harvested during the last few days of February and the beginning of March.

Yields were very low for the vintage so many of the blocks of Shiraz that went into this wine were fermented on skins in our historic open slate fermenters and then pressed off skins via the basket press.

Using this equipment gives a wonderful warmth and softness to the tannin structure. Most of the batches went straight to barrel after fermentation, again this is a variance to normal practice caused by the small volumes of wine and the availability of barrels. The amount of new oak the wine received remained at around 15%. All new oak was French and the older being a mix of French and American Hogsheads. Overall, the wine stayed in barrel for 15 months and was bottled with light filtration in December 2021.

Vintage: 2020

Alcohol: 14.5%

Standard drinks: 8.6

Acidity: 6.2 g/L

pH: 3.50

RS: 0.71 g/L

Bottled: December 2021

