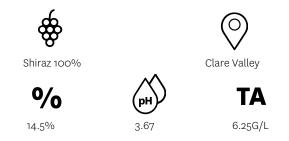
E.B. GLEESON 'THE SQUIRE' SHIRAZ 2020

As he rode his stallion across the land & through town, he was referred to as the Squire of Clare.



STYLE

This wine is the fourth release of E.B.'s 'The Squire', hailed from our famous Schobers vineyard in the southern end of the Clare Valley. Deep and rich in colour, the initial intense aromas of blackberry, blood plum and sweet spice give way to subtle aroma of cashews and chocolate on the nose. Supple and fine tannins are interwoven and meshed with a core of sweet, concentrated fruit and multi-layered flavours and textures on the palate.

PAIRING

Spicy Smoked Lamb, Beef Short Ribs or Wild Mushroom Risotto.

CELLARING

20-30 years. Feel confident to lay down in a controlled temperature environment for that special day.



THE ESSENCE OF CLARE VALLEY



VINIFICATION

Selected Shiraz parcels were fermented in small batches from the various vineyards for 8 to 10 days. A long cool ferment ensured the maximum vibrancy and freshness was maintained, with the parcels then pressed to stainless steel to complete secondary malolactic fermentation. Each parcel was filled to a selection of mostly French puncheons and some old American hogsheads for maturation for 10 months. Only the barrels showing the best integration and complexity were selected for the final blend. No fining was done and only minimal filtration to the finished blend going to bottle.

SEASON AND SOURCE

A stunning vintage in the Clare Valley with a very dry spring which constrained yields. Warm, dry and mild conditions prevailed throughout the growing and harvest seasons, resulting in exceptional quality fruit, fully ripened without compromise. Good vineyard management showed through, and conditions produced good quality crops thus wines with intense, exceptional flavour.



kirrihill.com.au