

GOLDEN
PREMIUM WINES



AMRITA
BAROSSA VALLEY



Golden Amrita 2020 Lùmenval Moppa Shiraz

Golden Amrita:

Golden Amrita is a family owned company owned by the Liu family that for many generations has produced the premium quality Pu'er vintage teas in Yunnan Province in Southern China. Amrita is an ancient Indian word meaning "Nectar of the Gods", a drink that bestowed immortality. IN 2019 the family purchased a small estate vineyard in the highly acclaimed Moppa sub-region of the Barossa Valley. This is their second vineyard purchase following the purchase of a Greenock vineyard in 2017.

The Vineyard:

The Lùmenval vineyard is located in Moppa, a premium sub-region of the Barossa Valley. It was planted in 1997, solely to Shiraz, on the site of an old Deer Farm. The Liu family purchased the vineyard in 2019 and named the vineyard "Lùmenval" (Lu-Deer, men-human, val-valley). The site has free draining sandy soil with ironstone overlaying a rich, orange clay which produces low yields of small berried, small bunches of highly flavoured Shiraz grapes.

Winemaking:

Winemaking is overseen by Chief Winemaker Kym Milne MW. Individual sections of the vineyard are harvested separately and fermented in small open fermenters. A small percentage of whole bunches are included in some fermentations to enhance the natural aromatics of Moppa Shiraz. The batches are gently basket pressed at the end of fermentation and then aged in a combination of new and used French oak barrels and a ceramic egg for 18 months. A selection is then made of the finest parcels for the Lùmenval Moppa Shiraz. The wine is then bottle aged for 12 months prior to release.

Tasting Note:

Bright lifted aromas with a medley of raspberry and blueberry fruit characters plus some floral, violet & lavender notes typical of the Moppa sub region, plus some savoury notes. The palate is complex and savoury, rich yet medium bodied with sweet cedar spice and dark blueberry fruit leading to a firm, fine grained tannin structure on the finish typical of Moppa Shiraz.

Analysis:

Alc: 14.5%
TA: 6.0 g/l
pH: 3.58

Finings:

No finings used, Vegan friendly.

Show Awards:

The Wine Journal – Andrew Caillard
MW – 95 pts.