

KEEPERS OF THE FLAME

2023 Shiraz

A contemporary style of Hunter Shiraz, riper and reflecting the finishing conditions of the 2023 vintage. This Shiraz is sourced from an adjoining vineyard to our Hermitage Road property. The Shiraz block is lightly cropped with mature vines and yields approximately one tonne per acre. The black clay loam soil retains moisture effectively while remaining free-draining.

TASTING NOTES

COLOUR: Ruby red

NOSE: Slate, raspberry, strawberries and plum with a hint of spicy oak

PALATE: Fine and elegant tannins, mineral acid that compliments the tannin line which are well-balanced by the oak and fruit, stewed rhubarb touch of vanillin oak

VINEYARD: Mount Hill Vineyard - Home Block

SOIL: Black clay loam

OAK: One year old puncheon

VINTAGE CONDITIONS

The 2022-23 growing season saw a continuation of La Nina conditions, with above average rainfall throughout Winter and into Spring. This saw significant flooding throughout the Hunter Valley and the very wet soils resulted in a delayed budburst, and this later timing followed through to flowering and veraison. Above average rainfall continued throughout Spring, but the arrival of Summer saw conditions improve with much needed dry and sunny weather.

Vintage started late in January, reminiscent of a traditional Hunter Vintage. Fruit quality was fantastic and we have some very exciting parcels of wine secured in the winery.

WINEMAKING

The fruit for this wine was picked on 16th February and was immediately delivered to the winery. The grapes were destemmed but not crushed, then chilled to 1 tonne bins for cold soaking. After 4 days of cold soaking, fermentation began naturally. The must was hand plunged three times a day to extract colour, flavour and tannins. After 12 days the wine was pressed off the skins and left to settle for 24 hours before being transferred to a one year old oak puncheon. The wine was bottled after 12 months in oak.



TECHNICAL DATA

ALCOHOL: 14.6%

pH: 3.47

TA: 6.5