

KEEPERS OF THE FLAME

2023 Shiraz Tempranillo

Comprised of 95% Shiraz and 5% Tempranillo. The Tempranillo is sourced from our Hermitage Road property, the adjacent property to the Shiraz vineyard. The addition of Tempranillo adds a juicy complexity and draws the Shiraz fruit through. The Shiraz and Tempranillo grapes were co-fermented, pressed out and transferred to a two year old puncheon to ensure the fruit nuances were maintained.

TASTING NOTES

COLOUR: Garnet

NOSE: Primary ferment characters, lifted fruit characters of fresh, bright red raspberries, summer pudding and blueberries

PALATE: Summer berries, fine tannins across the whole palate, strawberry jelly, berry jubes

VINEYARD: Mount Hill Vineyard - Home Block

SOIL: Black clay loam

OAK: Two 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 Shiraz and Tempranillo grapes were destemmed but not crushed, then both parcels of fruit were chilled together in 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 two year old oak puncheon. The wine was bottled after 12 months in oak.



TECHNICAL DATA

ALCOHOL: 14.8%

pH: 3.51

TA: 6.3