

## KEEPERS OF THE FLAME

### 2023 Shiraz Viognier

*Comprised of 97% Shiraz and 3% Viognier. A nod to the Rhône Valley, incorporating a touch of Viognier from our Hermitage Road property to create a perfumed Hunter Shiraz. The Shiraz and Viognier grapes were co-fermented then pressed out and transferred to a one year old puncheon to ensure the fruit nuances were maintained.*

### TASTING NOTES

**COLOUR:** Garnet

**NOSE:** Notes of honey and orange blossom intermingled with plums and spice

**PALATE:** Well integrated tannins, viscous mouth feel, honeysuckle, roses, tar and oak spice

**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 Shiraz and Viognier 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 one year old oak puncheon. The wine was bottled after 12 months in oak.



### TECHNICAL DATA

**ALCOHOL:** 14.6%

**pH:** 3.51

**TA:** 6.5