AMATOR ORGANIC SHIRAZ

Observation is at the heart of organic grape growing and winemaking. Watching changes in the vineyard and responding naturally to find the balance. It requires extreme dedication to farm this way, which the Latins describe succinctly in the word 'Amator', meaning 'for love, not reward'. It is a most fitting name for this certified organic shiraz from our winery vineyard.



Vintage

2020

Region

McLaren Vale (estate grown)

Grape Variety

Shiraz 100%

Colour

Deep plum with a bright rim.

Bouquet

The deep plum notes of ripe, primary shiraz fruit, opening to sweet, subdued florals and pepperberry.

Palate

Broody, dark fruits and savoury flavour are encased in a rustic frame of gravelly, spicy tannin.

Drink

Drink now or cellar up until 2026. Decant this wine to experience greater aromatic lift and increased palate depth.

Food Match

Toscana Scottiglia and a soft polenta with oregano, rosemary, butter and parmesan.

Vineyards

The fruit for Amator Shiraz was sourced from Wirra Wirra's own biodynamically farmed Nocowie and McMurtrie Road vineyards.

Oak Maturation

Matured in a selection of old, neutral french oak.

Vinification

Select patches from Wirra Wirra's own shiraz plantings on McMurtrie Road were picked at a balance of freshness, flavour intensity and tannin ripeness. These parcels were vinified in two and 10 tonne fermenters, tasted daily during fermentation to determine the combination of pump overs and plunging that would extract the best balance of flavour, colour and tannin from the fruit. Once this was achieved, the ferments were pressed to tank and filled to a selection of old French oak. This wine was then racked and returned periodically over the following 18 months, before barrel selection and blending.

Paul T Smith

Technical Details

pH 3.5 T.A. 6.4g/L ALC 14.5%

Winemakers

Paul Smith and Tom Ravech.

