

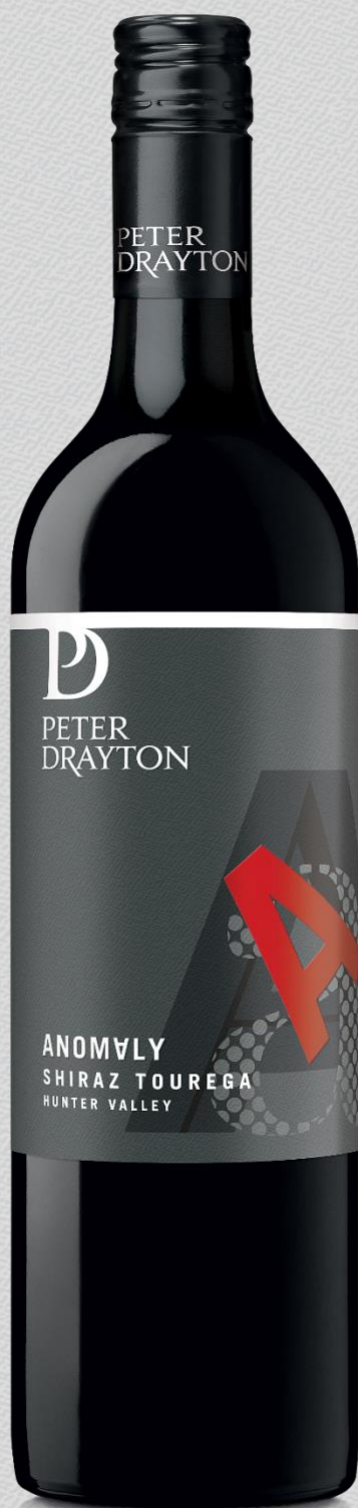
# P

PETER  
DRAYTON

## ANOMALY

### Shiraz Tourega / Hunter Valley / 2021

'Anomaly Series' revels in the divergence from the expected. From the vineyard to the glass, Peter Drayton's curiosity, drive and hard-won experience has led him to challenge convention, in cultivating and crafting wines from varieties beyond those that have made the Hunter Valley world-famous. Alternate varieties that are carving a niche for themselves; thriving and delivering with quality, consistency and verve.



#### Colour

Cherry red.

#### Nose

Nuances of raspberry and liquorice

#### Palate

Black cherry, fig, mulberry, and earth.

#### Winemaking

Our Old Vine shiraz and touriga were machine harvested separately and cold soaked for two days to release colour and tannins from the skins. Wines were then fermented for seven more days on skins before being pressed off and put through malolactic ferment in barrel. Wines were then racked off lees and left to age for twelve months topped periodically. The wine was then filtered and bottled, ready to drink for enjoyment.

#### Food Pairing

Roast lamb.

#### Vintage Notes

2021 provided a great year for wines good rainfall throughout the season and a dry harvest provided great concentration of flavours throughout all the grape varieties.

#### Quick Notes

*Vintage: 2021*

*Winemakers: Peter Drayton & Jeremy O'Brien*

*Grape Variety: Shiraz 70%, Tourega 30%*

*Bottled: 25 May 2022*

*Growing Area: Hunter Valley*

*Alc %/Vol.: 13.0% v/v*

*Titrateable Acidity: 6.0 g/l*

*Ph: 3.7*

*Cellar Potential: 3-5 years*

*Oak: French*

*Maturation: 12 months*