

# P

PETER  
DRAYTON

## Wildstreak

### Shiraz / Hunter Valley / 2019

'Wildstreak' celebrates the maverick that is Peter Drayton. Though a fifth generation descendant of the Hunter Valley Drayton family, Peter has forged his own independent way, embodying the audacious spirit and adventurous vision of his very early pioneering forefathers.

#### Colour

Rich burgundy.

#### Nose

Raspberry, plum, white pepper and orange zest.

#### Palate

Mulberry, star anise and blueberry.

#### Winemaking

Each batch of shiraz was cold settled for two days before warming and inoculating with yeast. It was then fermented on skins for one week and plunged daily before being transferred into oak barrels to finish malolactic fermentation. Once ready, both batches were combined and fined then sent to bottling in June 2020.

#### Food Pairing

Barbequed meats, roast lamb and duck.

#### Vintage Notes

2019 saw the third year of drought to grace the Hunter Valley. As the water dried up, the conditions provided minimal disease risk and so this set the season up to be a cracker. With less water in the soil, we were able to concentrate the flavours this season to bring out lovely fruit and mineral filled wines.

#### Quick Notes

*Vintage: 2019*

*Winemakers: Peter Drayton & Jeremy O'Brien*

*Grape Variety: 100% shiraz*

*Bottled: June 2020*

*Growing Area: Hunter Valley*

*Alc %/Vol.: 13.5 % v/v*

*Titrateable Acidity: 6.7 g/l*

*Ph: 3.45*

*Cellar Potential: 5-8 years*

*Oak: American*

*Maturation: 16 months*

