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PETER
DRAYTON

Wildstreak

Shiraz / Hunter Valley / 2021

'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

Maroon with a red hue.

Nose

Raspberry, plum, and cinnamon.

Palate

Currants, white pepper, plum and pomegranate.

Winemaking

Our estate grown Shiraz was machine harvested and cold soaked for two days to release colour and tannins from the skins. It was then fermented for seven more days on skins before being pressed off and put through malolactic fermentation in barrel. Wines were then racked off lees and left to age for twelve months and topped periodically. The wine was then filtered and bottled ready to drink now or to savour and drink in five years.

Food Pairing

Barbequed meats, roast lamb, and duck.

Vintage Notes

The Hunter Valley was blessed with an optimistic start to the season, when the debilitating four-year drought broke in February 2020. The 2021 season provided a great year for wines with well-timed rainfall throughout the season and a dry harvest period providing great concentration of fruit flavours throughout all the grape varieties.

Quick Notes

Vintage: 2021

Winemakers: Peter Drayton | Jeremy O'Brien | Grant Richardson

Grape Variety: 100% shiraz

Bottled: June 2022

Growing Area: Hunter Valley

Alc %/Vol.: 13.5 % v/v

Titratable Acidity: 6.3 g/l

Ph: 3.6

Cellar Potential: 2022-2032 Best year 2030

Oak: French

Maturation: 12 months

