

BORN IN THE
BAROSSA

PASSION & CRAFT
Hobbs
BAROSSA RANGES

RAISED IN THE
RANGES

tin lids.



SHIRAZ

ARIA SECCA
BAROSSA RANGES
2020

COLOUR

Deep red.

NOSE

Ripe blackberry, raspberry and blueberry notes are complimented by pepper, spice and mineral notes, hints of oak

PALATE

A soft and generous mouthfeel, featuring pepper, spice and creamy vanilla with smooth blackberry, raspberry and dark plum flavours. Gentle velvety tannin structure with a lovely savoury finish.

WINEMAKING

This is an Amarone/Appassimento style wine. The grapes are hand-picked and laid onto racks to semi-dry. The length of drying time varies each year and is influenced by the ripeness of the grape, the ambient heat and humidity and the flavour on tasting. The drying process intensifies the flavours whilst maintaining the structure and natural acids of the grape. Wild ferment, open vats, hand plunged daily. Approx. 10 days

FOOD PAIRING

A winner with any traditional Italian style dish but amazingly delicious with Beef Cheek Ragu with Pappardelle

VINTAGE NOTES

Quality in 2020 was high, but volume was reduced. Barossa's reduced yield was due to below-average rainfall winter and spring, temperamental spring weather – and a hot, dry December and early January.

QUICK NOTES

VINTAGE

2020

WINEMAKERS

Peter Schell
Alison Hobbs
Greg Hobbs

GRAPE VARIETY

Shiraz

BOTTLED

August 2021

GROWING AREA

Barossa Ranges

ALC %/VOL

15.5% v/v

TITRATABLE ACIDITY

5.4 g/L

PH

3.51

CELLAR POTENTIAL

15+ years

OAK

French oak

MATURATION

12 months



34°30'S 139°03'E

HOBBSVINTNERS.COM.AU

ELEVATION 520M