



# SHIRAZ 2021

LIMESTONE COAST, SOUTH AUSTRALIA

**VINTAGE CONDITIONS** It has been noted as one of the best growing seasons in recent years, with a wet winter allowing the vines to produce a healthy canopy, and mild temps and periodic rain providing good growing conditions. Very little heat stress was experienced across the growing regions. A cool and dry summer sustained even ripening, and allowed viticulturists and winemakers to harvest grapes at their optimal fruit expression.

**WINEMAKING** The fermentation was cool, and the fruit was on skins for 8–10 days to ensure the fruit vibrancy was enhanced. Careful use of selected yeast, and oak for background characters, add interest to this wine without deflecting interest from the red fruit aromas and flavours.

**COLOUR** Vibrant, deep brick-red

**AROMA** Red fruits leap from the glass, followed by hints of vanilla and choc-mint oak

**PALATE** Generous blackberry and plum fruit, with layers of cherry and spice. The mid-palate and tannins are soft and silky

**WINE ANALYSIS** Alc/Vol: 14.4%, pH:3.51, Acidity: 6.02

**WINEMAKER** Leisha Munro & Stephen Tierney

**THE HIDDEN SEA** is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.