



## 2020 Langhorne Creek Shiraz

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**REGION** Langhorne Creek

**WINEMAKER** Alister McMichael

**SINGLE VINEYARD** Yes

**Vegan** Yes

**Season** Langhorne Creek had lower than average rainfall during the 2020 winter months. The flowering period whilst not windy was rather cool which led to a longer than average time to complete. December and January were hot and dry but February remained mild, drawing out the ripening of red varieties. Shiraz and Cabernet were able to hold onto natural acidity and boosted red fruit flavours in Shiraz.

**Vinification** Grapes were selectively harvested during the cold hours of the morning. Grapes were left to macerate for 3 days before the natural ferment took off. Natural ferment was left for three days before inoculating with a cultured yeast. Ferments were plunged twice a day to extract as much colour and flavour as possible. Ferment was approximately 2 weeks long. After ferment the grapes were pressed off and left to age in barrels for 18 months in 1/3rd new french oak. Wine was filtered before bottling.

**Tasting Notes** Deep Garnet hues rimmed with brick red. Aromas of cracked pepper, nutmeg and toasted oak. The palate is a mix of dark raspberries, black berry and subtle notes of charred cedar. The tannic structure is soft with a slight oak derived grip yet finishes smooth.

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**pH** 3.6

**TA** 6.3

**Alc %** 14.5

**Residual Sugar** 0 g/l

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