



# 2019 ALBERT

Shiraz



The Albert shiraz takes its name from my grandfather, Albert Alfred Teusner, a man that I admired for his commitment and persistence.

Albert Shiraz is made from parcels of fruit sourced from a couple of our favourite old vine shiraz vineyards – one in Ebenezer in the Barossa's north and another at the Barossa's south eastern most extremity of Williamstown. Both of these vineyards were planted over 70 years ago.

The 2019 growing season saw less than average rainfall leading into a warm spring, and whilst the canopies were modest and yields were down the vines retained relative balance with high quality fruit produced. Quite warm temperatures in January and February were followed by a moderate season through to April allowing the fruit to ripen fully. In general, the wines from 2019 are dense and deeply coloured yet they retain a fabric of vitality and vibrancy that sets the scene for a long life ahead – Albert is no exception.

The old vineyards of the Barossa tend to yield fruit with elevated concentration of flavour and soft, supple and velvety tannins that set them apart from the younger stuff. The Ebenezer vineyard gives this wine its lifted perfume and complexity whilst the Williamstown block provides darkness and muscle.

The wine shows a complex aromatic of dark fruits, hints of menthol spice and processed meats. A palate packed with boysenberry, black satsuma plum, black cherry and cassis with great intensity and length. Tannins are fine grained, supple, long and well balance with the acidity to see this wine cellar beautifully over the next decade or so.

KYM TEUSNER, WINEMAKER  
Technical

pH 3.48  
TA 6.3 g/L  
14.9% alc/vol

*Teusner*  
BAROSSA VALLEY