



HANDPICKED®
WINES

2018 Collection Barossa Valley Shiraz

- Full-bodied
- Rich fruit flavour
- French oak
- Fruit from our vineyard in Ebenezer



A NOTE FROM THE WINEMAKER

This Shiraz is right where we want it - rich and full-bodied yet graceful and supple.

SEASON

After being hit by spring frost the vineyard bounced back, albeit with diminished yields. January and February were dry and warm and some hot patches in February put the brakes on ripening. Milder warm weather continued into autumn, allowing good hang time for development of complex flavours. Our Shiraz harvest took place in the first two weeks of April.

WINEMAKING

The fruit was fermented in open and static fermenters with pumping over and hand plunging. The wine was aged in a mix of seasoned and new barrels for 15 months. We use a selection of French barrels for tasty and nuanced oak character.

TASTING NOTE

Grown in the heart of the Barossa Valley, this is a concentrated yet refined wine with rich dark plums and blackberry fruits layered with spicy cedar and vanilla oak and velvety, fine tannin.

REGION

This wine is from select vineyards on the Barossa Valley floor, including Handpicked's own Watunga Road Vineyard in Ebenezer. The original Shiraz vines were planted in 1998 on classic Barossa soils of deep red-brown loam over clay. Summers are reliably warm and dry, perfect for the sun-loving Shiraz vine.

Biodynamic fertilisers, green manure crops, mulching and drip irrigation are all part of our commitment to long-term sustainability in Australia's oldest and most-revered wine region.

FOOD MATCH

Roasted leg of lamb, beef stew, barbecued meats and vegetables, cheese platter of mature hard and blue.

WINE STYLE

Big & Bold
Rich & Generous

SERVICE

TEMPERATURE - 13-18oC
CELLAR - Now to 2035

