







ALBERT

2021 SHIRAZ

Albert, my grandfather, was a man of strong will but quiet leadership, standing firm where others may have faltered. A fitting paragon of this Barossa Valley Shiraz.

Made from parcels of fruit sourced from a couple of our favourite old vine Shiraz vineyards - one located in Ebenezer in the Barossa's north, the other in Koonunga in the Barossa's northwest.

VINTAGE

The 2021 vintage was near perfection and coincidently was the twentieth for Teusner Wines. The outstanding ripening conditions that prevailed produced fruit that resonated freshness and vitality, resulting in a suite of wines that will continue to showcase the amazing potential from this vintage. Mild growing season conditions from bud burst in late September through to harvest across March and April provided ideal conditions for steady, even canopy development, fruit set and ripening. The rain cycle through spring, summer and autumn was perfectly timed, providing regular refreshment to the vines. The relaxed pace of vintage translated into all blocks and varieties being readily harvested at optimal ripeness. In general, the wines from 2021 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.

TASTING

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 drives ferrous depth, lifted perfume and dark fruit complexity whilst the Koonunga block provides mid-palate richness and muscle.

Complex aromatic of dark fruits, hints of menthol spice and charcuterie, paired with 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.

Barossa Valley Shiraz doesn't come much better than this. The vintage was perfect, but few nailed the opportunity as well as winemakers Kym Teusner and Javier Moll.

The Silky elegance and balance are coupled with purity and freshness in a manner seldom seen.

VARIETY 100% Shiraz

SUB-REGIONS Koonunga, Ebenezer

HARVEST 4th & 24th March

MATURATION 22 Months on new (50%), second fill and

> third fill french oak barriques, completing a natural malolactic fermentation in barrel and resting on fine lees throughout

maturation to enhance texture.

ANALYSIS pH 3.48 TA 6.3 g/L 14.9% ALC/VOL

CELLAR 10+ years