



WARK FAMILY

2022 SHIRAZ

One of the reasons I love the Barossa ...and why it can claim to be 'sacred Shiraz ground'...is the diversity of the vineyard landscape which allows us to produce so many different expressions of Shiraz from the one region. There's been plenty of talk in recent years about classifying the various sub regions and I have my own views as to which are the best for Shiraz. The deep sandy soils of Ebenezer, the dry, lean and cooler conditions of the Eden Valley and the low yielding, rocky brown soils of Stonewell to the east of Tanunda would be my picks if anyone was to ask.

The Wark Family have been growing Shiraz at Stonewell since they planted their vineyard on their farm in 1995. They grow fantastic Barossa Shiraz, and each vintage for the past few years we've been taking a bit more of their fruit. In 2013, we released the first 'Wark Family Shiraz made solely from fruit grown in their vineyard, with a label painted by artist and now vineyard owner Marnie Wark.

VINTAGE

The latest release from the 2022 vintage continues the tradition of deeply coloured, rich, black fruited wines with ferrous ripe tannins to match.

With the Wark Family Shiraz in your glass, you've got a wine from a single vineyard in one of the best sub districts in the Valley, planted by the family's own hand and made by the crew at Teusner ...sounds like a bloody good wine to me!!"

TASTING

The 2022 Teusner Wark Family Shiraz emerges from the iron-rich soils of the Wark Family's vineyard in Stone Well. Testament to its terroir-driven characters, aromas of succulent blackberries and mulberries dance alongside subtle hints of dark chocolate. On the palate, this Shiraz unfolds with layers of dark fruit flavours, driven by a distinctive mineral edge reminiscent of the iron-rich earth from which it springs. Velvety tannins and well-integrated oak provide structure and depth, while a lively acidity imparts freshness and balance.

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Sourced from the Wark Family's esteemed Stonewell vineyard, this wine celebrates the iron-rich soils that bestow a dark fruited depth and richness that echoes the essence of this wine.

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KYM TEUSNER • WINEMAKER

VARIETY	100% Shiraz
SUB-REGIONS	Stonewell
HARVEST	22nd & 25th March
MATURATION	12 Months Seasoned French oak hogsheads
ANALYSIS	pH 3.51 TA 6.4 g/L 14.7% ALC/VOL
CELLAR	5+ years