



Temple
Bruer
Wines

2018 The Agonist Shiraz Mataro

SOUTH AUSTRALIA



The Agonist Range

An Agonist, derived from late Latin word *agnista*, which means contender. By definition, an agonist is a muscle that contracts while another relaxes, an agonist produces an action while others sit idle. An agonist is also an advocate or champion of a particular cause or idea, a catalyst for change. Inspired by our long-standing dedication to sustainable practices, The Agonist range is the romantic anthology between organic farming and scientific enquiry.

VINEYARD

The fruit for our 2018 Shiraz Mataro was sourced from our Loxton vineyard from old vines planted in the early 1980's. The growing season in 2018 was optimal for growing of fruit in the Riverland with warm dry days and cool nights. Shiraz was harvested on the 6th March and followed by the Mataro on March 16.

WINEMAKING

Each parcel was fermented separately with a combination of 4-6 pump overs each day controlling temperature and maximizing extraction of colour, flavour and tannins. Malolactic began towards the end of ferment, once dry each ferment parcel sat on skins for a few days before pressing off. The wine then spent time in French and American puncheons for 12 months prior to bottling in September 2019.

TASTING NOTES

COLOUR	Deep red hues.
AROMA	plum, ripe red fruits, spicy oak, toasty vanilla.
FLAVOUR	Succulent ripe red fruit red fruits combine with complex French and American oak tannins to deliver a well-balanced low preservative wine.

CELLAR POTENTIAL 2028 and beyond

HAVE IT WITH ...

Wild mushroom and duck risotto

Certified Organic
LowPreservative
Carbon Neutral
Vegan Friendly

