THE FOREBEAR 2019







AN ENDURING LEGACY OF ONE OF THE BAROSSA VALLEY'S PIONEERING GRAPE GROWING FAMILIES' LIVES ON IN THIS c.1850s PLANTED SHIRAZ VINEYARD



The Forebear is named in honour of those who came before, our ancestors, whose custodianship, vision and values protected and preserved these heritage vines.

This single vineyard Shiraz is a testament to ancient soils and the sustainable viticultural practises of generations of Barossa farmers.

Medium to full weight with lifted red fruit aromatics, balanced by the nuanced influence of restrained French barrique maturation. A timeless addition to any collection, this Shiraz promises to gracefully evolve and captivate for many years to come.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

TASTING

Deep crimson with brilliant hue. A wine of poise and nobility from some of the world's oldest living Shiraz vines. A complex nose of mostly red berry fruits such as red currant, red cherry and cassis fill the bouquet, complimented by savoury notes of wild thyme, garrigue, graphite, and sandalwood. The palate carries a wonderful textural mouthfeel with enveloping soft, round tannins and cleansing acidity that balance the wines modern Barossa elegance with the power of the harvest from extremely low yielding vines. A wine that pays homage to its forebears and their vision for grape growing and dry farming from the 19th century.

Enjoy from 2026 and cellar to 2050+. Serve at 16C/60F with game, poultry or tuna steaks.

VARIETY: 100% Shiraz

VINEYARD: Hillside Vineyard, Planted c.1850

SUB-REGION: Lyndoch

HARVEST: 5th March 2019

MATURATION: 24 months in new French oak barriques

ANALYSIS: Alc/Vol 15%

pH 3.58 Acidity 5.95/L

COLOUR: Deep Crimson with brilliant hue.

AROMA: Aromatic lifted red fruits of red currant,

cassis and red cherry intertwined with wild thyme, garrigue, graphite and

sandalwood.

PALATE: Textural, round and long with elegance

and modernity balanced by powerful red berry fruit, medium tannins, and

impressive mouthfeel.

CELLAR: 30 years