



## TASTING NOTE

# 2016 WHITE GRAVELS HILL SHIRAZ

Produced from the Concongella Vineyard, the geology and soils of the White Gravels Hill are markedly different from the sites directly around the cellars. There is, as the name suggests, 'white gravels' which lay over granite, and the site can be particularly hard to farm especially in dry years due to its free draining nature.

This wine was produced using traditional methods including hand picking, whole cluster open fermentation and basket pressing.

## Technical Details

<b>Region</b>	Great Western, Victoria
<b>Grape Variety</b>	Shiraz
<b>Alcohol</b>	14.0%
<b>Winemaker</b>	Justin Purser

## Tasting Notes

<b>Colour</b>	Deep purple with a very dark red hue.
<b>Bouquet</b>	Lifted potpourri, dark red fruits, peppercorns, cinnamon and fresh herbs.
<b>Palate</b>	Full flavoured and concentrated, but has a medium bodied and plush mouthfeel with blue fruits and powdery tannins. Persists for ages in the mouth.
<b>Cellaring</b>	Great to drink as a young wine, but will soften and gain complexity for ten years or more.
<b>Vintage</b>	The vineyard set off to a rapid start with ideal conditions for budburst and a warm spring for fruit set. The summer was mainly warm and dry. There were a few hot spells, but adequate foliage ensured the vines remained in good health. The earlier than normal vintage period provided good ripening and harvest conditions with clear warm days that cooled off at night.





## **AWARDS AND REVIEWS**

### **James Halliday 2019 Wine Companion**

Deep colour; an immediately arresting wine with a complex dark fruit, licorice and spice bouquet that the medium to full-bodied palate takes to another level altogether. The injection of 15% new oak and the 70% whole-bunch ferment are doing all that is expected of them.

**Rating 95 points    Drink To 2041**