



## TASTING NOTE

# 2017 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 bunch open fermentation and basket pressing.

## Technical Details

<b>Region</b>	Great Western, Victoria
<b>Grape Variety</b>	Shiraz
<b>Alcohol</b>	13.5%
<b>Winemaker</b>	Justin Purser

## Tasting Notes

<b>Colour</b>	Vibrant dark red.
<b>Bouquet</b>	Punchy aromatics including cardamom, peppercorn, charcuterie and potpourri.
<b>Palate</b>	Medium bodied with spicy red fruit flavours through the lush palate and long-lasting graphite tannins to finish.
<b>Cellaring</b>	Great to drink as a young wine, but will soften and gain complexity for ten years or more.
<b>Vintage</b>	Fantastic winter rains set the vineyards up for ideal spring growing conditions that saw great flowering and fruit set. The mild summer conditions and long ripening period (with some timely small rain events) ensured that the fruit matured in near perfect conditions for harvest. A vintage that has more resemblance to those of the 80s and 90s than the vintages of this century.





## **AWARDS AND REVIEWS**

### **James Halliday 2020 Wine Companion**

Open-fermented with 70% whole bunch, 30% whole berry, 21 days on skins, 14 months in French barrels (15% new). WOW. This happened to be the last of the magnificent five of Best's Shirazs ( I wish there were seven). It has its own personality: spiced tannins dancing around blackberry; satsuma plum fruit applauding as it does no. The finish and aftertaste are utterly superb.

Rating 97 points Drink now 2042