



## TASTING NOTE

# 2020 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. The site can be particularly hard to farm especially in dry years due to its free draining nature, but it produces delightfully spicy and aromatic wines.

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>	13.0%
<b>Winemaker</b>	Justin Purser

### Tasting Notes

<b>Colour</b>	Bright garnet with a scarlet hue.
<b>Bouquet</b>	A complex nose with layers of aromas including saucisson, pepper, rhubarb, lavender, plums and freshly turned soil.
<b>Palate</b>	A plush rounded palate full of red savoury fruits and finishing with long velvety tannins.
<b>Cellaring</b>	This is a young wine and is best cellared for at least two years. It will soften and gain complexity for ten years or more.
<b>Vintage</b>	A hot and dry growing season meant the vines ripened quickly and crops were lower than average. Sufficient water supply ensured the grapevines remained in good health and a cool February ensured all the natural acidity was retained at harvest. The grapes had bundles of concentrated flavour and lots of vibrant acidity.





## **AWARDS AND REVIEWS**