

TASTING NOTE

2021 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 some hand picking, whole bunch open fermentation and basket pressing.

Technical Details

Region Great Western, Victoria

Grape Variety Shiraz

Alcohol 13.0%

Winemaker Justin Purser & Jacob Parton

Tasting Notes

Colour Bright garnet with a scarlet hue.

Bouquet A complex nose with bright red cherry and hints of earth and

white pepper

Palate Warm dark cherry, light meatiness in the mid palate with long

soft round tannins with quite a savoury finish. Warm and

comfortable on the palate.

Paired with Salt bush lamb and celeriac mash.

Cellaring 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.

Vintage A warm, dry growing season meant that the vines ripened

quickly and crops were lower than average. Some late season rainfall ensured the grapevines remained in prime condition. Fruit was harvested retaining soaring natural acidity with

intensely concentrated fruit flavours.





<u>REVIEWS</u>	AWARDS AND REVIEWS	