



TASTING NOTE

2023 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	13.5%
Winemaker	Jacob Parton

Tasting Notes

Colour	Vibrant ruby red with purple hues.
Bouquet	Blue/red fruit medley with white pepper spice, and Kalamatas olives.
Palate	Blueberry, red cherry and red plum fill the front palate with dried rose petal and musk stick adding complexity. Olive brine and cracked white pepper adding depth and a layer of savoriness. Firm tannins from bunch work, and brightness from the Quartz stone brings length and elegance to the wine. Best served with meaty pizza, lamb or beef. The tannin will complement the richness of red or cured meat.
Cellaring	This wine is still in it's infancy but can be enjoyed now or cellared for another 8-12 years.
Vintage	It began with a very wet spring. Rain and cool temperatures were the theme up until Christmas. Into the new year, the rain ceased, and some warmer weather followed. This led to the Concongella Vineyard being the most fruitful in recent memory. The 2023 vintage was long and late, which aided the youthfulness and complexity of this wine.





AWARDS AND REVIEWS

REVIEWS

Halliday Companion – Campbell Mattinson, August 2024

This is a (very) appealing drink, though, at the same time, quite advanced for its age. It tastes of leather, black cherry, wild herbs and orange peel, a truffled note evident too. This wine is high in fragrance, soft through the centre, and absolutely ready to be consumed now.

Halliday Wine Companion, Jeni Port - April, 2025

Fermented with 45% whole bunch, 16 months in small-format French oak (10% new). Ready to hit the glass and be enjoyed. It's a relaxed youngster, pretty laid-back in black and red fruits and earthy spice, some dark chocolate and gentle woody notes. A tight tannin presence could take it further ageing-wise, but you really want to enjoy those fruits while they remain.