



RED

by CAROLINE DUNN

BAROSSA VALLEY SHIRAZ

2019



DELIGHTFULLY EVOCATIVE OF ITS EARTHY BAROSSA ROOTS, THIS FRESH, BRIGHT SHIRAZ HAS RICH, JUICY BERRY AND BLOOD-PLUM FLAVOURS, GENTLE, FRAGRANT SPICE, A SILKY TEXTURE, AND A BACKBONE OF FINE TANNINS.

Sourced predominantly from the Kurtz and Grope Vineyards in the Light Pass sub-region of the upper central Barossa Valley. Shiraz from this area is known for making bright, plush, elegant wines with purity of fruit and fine tannin structures. Concentrated berry flavours are lifted with a touch of spiciness contributed by the cooling effects of afternoon gully winds flowing down from the adjacent Eastern slopes.

A modern take on a traditional variety, a fresh, uncomplicated approach to winemaking allows the fruit to speak for itself.

This uniquely Australian red has a distinctive, evocative style - an iconic Barossa variety given a graceful, modern twist. Perfect to enjoy on its own or with a wide range of foods.

WINE DETAILS

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| VINEYARD SOURCE | Kurtz Vineyard 85% Grope Vineyard 8% Sonntag Vineyard 7% |
| GRAPE VARIETY | Shiraz |
| WINEMAKING | Gentle handling during fermentation on skins in small, traditional open fermenters, has allowed for optimum extraction of flavour and fine, balanced, structural tannins. The wine was matured in seasoned French oak for 18 months to promote a soft, silky texture and subtle complexity without picking up dominant oak flavour. |
| WINE ANALYSIS | Alc/Vol: 14.5% Acidity: 6.0 g/L pH: 3.52 |
| PEAK DRINKING | This bright, modern wine features plenty of fruit and a smooth, supple palate on release. With careful short to medium-term ageing it will develop further subtle complexity. |
| FOOD MATCH | Great with juicy spring lamb cutlets with salsa verde, Chinese roast pork belly with chilli-plum sauce, or harissa roasted eggplant. |

TASTING NOTES

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| COLOUR | Deep purple with hints of bright crimson. |
| NOSE | Bright fragrant aromas of blackberry, blood-plum and blueberry, with hints of star anise, savoury spice and red licorice. |
| PALATE | The palate is rich and full, with juicy red fruits, a silky-smooth texture, a fine, structural backbone, and lingering flavour. |

Caroline Dunn
Winemaker