



RED

by CAROLINE DUNN

BLACK SHIRAZ
BAROSSA VALLEY

2020



A RICH, EVOCATIVE EXPRESSION OF ITS BAROSSA ROOTS, THIS POWERFUL YET GRACEFUL WINE IS GENEROUS AND CONCENTRATED, WITH PLUMP, BLACK BRAMBLY FRUITS, DARK CHOCOLATE AND BLACK SPICE ON THE NOSE, AND A SUPPLE, TEXTURAL PALATE WITH WARM, STONY, MINERAL NOTES AND LONG, STRUCTURAL TANNINS.

Sourced from the Grope and Kurtz vineyards located 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 spice contributed by the cooling effects of afternoon gully winds flowing down from the adjacent Eastern slopes.

A fresh, uncomplicated approach to winemaking allows the fruit to speak for itself. This uniquely Australian red with its distinctive, evocative style, is an outstanding example of a traditional Barossa variety with a graceful, modern twist.

WINE DETAILS

VINEYARD SOURCE	Grope & Kurtz vineyards, Light Pass, Barossa Valley
GRAPE VARIETY	Shiraz
VINTAGE	Rainfall was significantly below average throughout the growing season. Frost, cold nights and winds at early flowering were followed by hot weather in late November and December. The weather extremes led to poor fruitset and small berries which fortunately translated into intense colours and flavours. A cooler late summer allowed for long ripening and good flavour development.
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 fine, spicy French oak for 18 months to promote a plush, silky texture, while enriching the flavour with subtle, heightened complexity.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.50
PEAK DRINKING	On release, this bright, modern wine features generous fruit and a smooth, textural palate with a fine tannin line throughout. Drinking at its peak within 3 to 5 years, it will age well for a decade or more.
FOOD MATCH	Miso-roasted eggplant; barbecued spring lamb cutlets with beetroot relish; or chargrilled beef fillet with crispy leeks.

TASTING NOTES

COLOUR	Vibrant, deep purple-black.
NOSE	Plump, black brambly fruits, dark chocolate and black spice on the nose are delightfully evocative of the variety and its earthy Barossa roots.
PALATE	Powerful yet graceful, this generous, concentrated wine has a supple, textural palate with warm, stony, mineral notes and long, structural tannins.

Caroline Dunn
Winemaker