

Sparkling Shiraz

Product Code: SSH

Price: \$35.00

Short Description

\$35 a bottle or \$180 a six pack use coupon code SSH6PACK . A vibrant dark red hue, fine bead, attractive fresh black pepper, plums and blackberry aromas with similar black fruit character and a hint of spice, smooth, balanced and luscious. Serve chilled.

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TASTING NOTES

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VINEYARD

Fruit sourced from our 46 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

VINTAGE COMMENTS

Vintage started 2 weeks later than previous years but in some ways like the old days. Leading up to vintage we had a wet winter/ spring but in summer we had some brutal heats waves and beastly eastly winds. The change of season came early and by April things are looking for very autumn with significant rainfalls. With average temperature of 22-14 degrees, we are reminder that this area and this season is all about slow ripening. Vineyard that are well prepared and seasoned winemakers of the area will fare well with long term experience of a wet season. Slow ripen patience and experience is key to 2022 vintage as will be strong winemaking skills to produce reds with depth of tannins. Whites will produce wines with great acidity and excellent for aging. Low alc reds but great colour and skins for flavour will prove popular early.

WINEMAKING

Mechanically harvested these dry, cool to mild climate grapes of the Great Southern region will produce classic Shiraz, wines with great depth of flavour and structure. Pick from two blocks, Old Vine Shiraz which is 35+ years old and young vines which ironically is 20+ years old. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Shiraz that will express varietal characters in tune with its sense of place. Kept on lees for 18 months and using Methode Traditionelle.