

RB1

Single Vineyard Barossa Valley Shiraz

GRAPES	VINTAGE
100% Shiraz	2018

ORIGIN OF GRAPES

Marananga, Barossa Valley, South Australia.

VINIFICATION

Vintage 2018 saw a drier than normal spring, a long warm summer turned cool in March upon harvest. Sourced from two adjacent single Marananga vineyard blocks, (280m above sea level), fruit was hand harvested in the second week of March. Fermented in open fermenters on skins for 12 days at $20\text{-}25\,^{\circ}\text{C}$. Gentle pressing off skins using an airbag press, before malolactic fermentation and maturation in oak for 18 months. The oak consisted of 30% new oak including a large format Francois Freres French oak Foudre, and the balance matured in older French oak Foudres & Hogsheads.

COLOUR

Deep garnet with a youthful violet hue.

NOSE

Blackberries, cherry and plum skin aromas, fragrantly supported by baking spices, star anise, black olive, and dark chocolate.

PALATE

A medium bodied plush wine, but still fresh and distinctive with the power and concentration of refined primary fruits. A core of blackberry and plum, with fantastic lively & textural tannins, supporting the fruit, right through to the finish.

FOOD MATCH

Well suited to a rare roasted saddle of venison or try with a premium cut of rare dry-aged beef. Also compliments a good vintage cheddar.

ANALYSIS

Alcohol - 14.5% pH - 3.61 Acid - 6.7g/L Sugar - Dry