

# Greenock Creek

VINEYARD & CELLARS

## GREENOCK CREEK 'BAROSSA VALLEY'

### SHIRAZ 2019

*Seppeltsfield, Barossa Valley, Australia*



#### Technical Notes

Fruit was picked by hand on March 2, destemmed and then gravity fed to open, slate lined fermenters (kept underground, to help keep ferments under 75°F). Most GC wines are on skins for 6-7 days, where pump-over occurs 3 times daily, with a soft splash technique. The aim is for soft, integrated tannins rather than grippy tannin profiles. Malolactic fermentation is started 2 days into the alcoholic fermentation in order to have this completed early in the process. A 3T basket press is used for all the pressing - it has traditional wooden slates that are wax coated yearly. Pressing time is fairly brief - in order to refrain from drawing bitter tasting juice. Free-run juice, along with pressings are then gravity feed into 5000L underground tank to be combined with the drained off juice. This is then transferred to SS tanks for 2 days, to settle the heavy lees. Following this, the wine was matured in 20% new French oak and the balance seasoned American oak for 20 months. The wine was then bottled, unfiltered and unfined.

UPC CODE: 850043345008

#### About this Wine

Thrust into the international wine spotlight (thanks to eight perfect 100-point scores from the world's leading wine publication - The Wine Advocate), Greenock Creek remains an iconic standard-bearer for powerful, long-lived Barossa Valley red wines. In addition to small parcels of fruit from their own vineyards at Seppeltsfield and Marananga, in 2019 their winemaking team identified vineyard sites at Moppa, Tanunda, Lyndoch and Rosedale, with the combination of micro-climate, topographical and geological structure, as well as elevation and aspect, required to produce long-lived wines of deep color, abundant flavor and great structure - the classic Greenock Creek style. Also pleasing, is the successful creation of a wine at this quality level, with a little more availability than the rest of the single vineyard offerings, and without the sticker shock. Cellaring suggestion: 8-10 years

#### Wine Analysis

Alcohol: 14%  
Acidity: 6.3 g/l  
pH: 3.53  
Residual Sugar: 0.72 g/l  
Total Sulfur: 81 mg/l

✓ VEGAN FRIENDLY  
✓ SUSTAINABLE

#### Vintage Conditions

The growing season started with lower than average spring rainfalls, which became progressively drier through summer and early autumn. March rainfall totaled just 3mm, approximately 10% of the longer term average. Spring frosts and windy conditions reduced yields, which was further compounded by above average temperatures in all months with the exception of a slightly cooler February which alleviated vine stress.

#### Tasting Note

The wine shows deep red and purple colors in the glass and fragrant notes of dark berries and warm spices on the nose. The palate offers up an abundance of rich flavor, framed by silky tannins and a long, lingering finish.

#### Scores/Reviews

94 pts Sam Kim, Wine Orbit  
92 pts Wine Enthusiast  
92 pts Wine Advocate, Erin Larkin

