

Greenock Creek

VINEYARD & CELLARS

'ALICES'

SHIRAZ 2021

Seppeltsfield, Barossa Valley, Australia



Technical Notes

The aromas of the wine are rich with dark chocolate and cherries, hints of violet, caramel and coconut like vanillin notes, and touches of iodine / oyster shell. On the palate, there is a sweet core of voluptuous, mouth coating, sweet dark cherries and chocolate framed by lovely lines of long, focused savory tannins. A beautifully structured wine with great palate drive.

Fruit was picked by hand, destemmed and then gravity fed to open, slate lined fermenters (kept underground, to help keep ferments under 75°F). Most Greenock Creek 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 15% new American oak and the balance seasoned American oak for 18 months. The wine was then bottled, unfiltered and unfined.

About this Wine

The Alice's Vineyard which runs parallel to Radford Road, was planted in 1997 with cuttings from our Roennfeldt Road and Seven Acre vineyards. The free draining block slopes gently to the south, and the east – west row orientation protects the fruit from the late afternoon sun, whilst promoting gully breezes to cool the canopy. There are two distinct sections to the block, with the top section planted in sandy loam riddled with shale rock. The slightly longer rows on the lower section are planted in light sandier soils. The top section delivers plenty of choc/mocha character to the wine, with all the lushness/plushness in the wine derived from the lower section.

Cellaring recommendation: 15-20 years.

UPC CODE: 8 50043 34504 6

Wine Analysis

Alcohol: 14.8%

Acidity: 6.2 g/l

pH: 3.56

VA: 0.55 g/l

Total Sulfur: 102 mg/l

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**

Vintage Conditions

The trend of below average rainfall continued through the winter and spring leading into the 2021 vintage. However, the rainfall events that did occur, were almost at the perfect timing at budburst and flowering. The weather was also unusually mild though fruit set with very little wind and this resulted in a good potential crop and long elongated bunches of grapes. Canopy growth was strong, and some slight skirting of the vines was required in the more vigorous growth blocks to open up the canopy and allow good natural airflow.

Through ripening and continuing into the harvest the weather remained mild. Cool to cold nights and warm days allowed great natural acid retention in the grapes and slow flavour/colour and tannin development in the fruit. Crop levels were back to a historical 'average' and the extraction of juice was higher than has been seen for a number of years.

Scores/Reviews

90_{pts} Vinous

90_{pts} The Wine Advocate

