



'JAENSCH BLOCK'

SHIRAZ 2020

Moppa, Barossa Valley, Australia



Technical Notes

The two parcels are blended to produce a deeply colored, powerful wine with great 'flavor drive' down the palate. The silken tannins make the wine approachable in youth, but we would expect the Jaensch Block Shiraz from this exceptional Barossa red wine vintage to mature for 15 – 25 years.

Fruit from the two section of this block was hand-picked in the middle of March, kept separate, and then destemmed & gravity fed to open, slate lined fermenters (kept under-ground, to help keep ferments under 75°F). The wine was 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 is sent to barrel to be matured. "Section 1" In 20% new and 80% seasoned French oak, and "Section 2" in 15% new American oak and 85%seasoned French oak for 20 months. The wine was then bottled, unfiltered and unfined.

About this Wine

The Jaensch Block sits across a high ridge at Moppa in the northwestern corner of the Barossa Valley, at an altitude of 320 – 340 meters above sea level. 'Section One' of the block features shallow clay top soils over a layer of quartz stone. Located on the more sheltered side of the ridge, this section benefits from cooling gully breezes, producing wines with silky tannin and gamey/meaty undertones. 'Section Two' of the block is a more exposed site, planted in shallow top soils scattered with ancient ironstone deposits. The structure of wine from this section is more intense, with a distinct savory spice.

Cellaring recommendation: 20 years+

UPC CODE: 8 50043 34502 2

Wine Analysis

Alcohol: 14.9%

Acidity: 6.3 g/l

pH: 3.52

Residual Sugar: 0.61 g/l

Total Sulfur: 72 mg/l

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

Vintage Conditions

Pre-veraison conditions were hot and very dry, with high winds at flowering decimating yields to an all-time low. Good rains at the end of January, and cooler than average ripening and harvest conditions produced a very low yield of small berried fruit, producing intensely flavored wines with firm tannin lines.

Tasting Note

There's a little more compression in this wine compared to the Seppeltsfield offerings, a little more width to the shoulders and less of a sleek cadence ... more of a tubular swell of pure fruit. The fruity purity and opulence are classic Greenock Creek – all rich plum and berry fruits, cassis and kirsch, dredged with spice, cedary oak and earth. The tannins are different, too, fine, compact and clay-like. Its an impressive beast.

Scores/Reviews

95pts James Halliday

