



'SEVEN ACRE'

SHIRAZ 2020

Barossa Valley, Australia



Technical Notes

The most elegant wine in our portfolio, the Seven Acre Shiraz shows graphite, floral notes, blueberries and blackcurrants, and hints of charcoal on the nose. The palate has exceptional natural poise, displaying beautiful balance of elegant buttered fruit characters, fine long oak tannins and acid, along with distinct mineral characteristics.

Fruit was hand-picked on February 15, 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 fed 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 placed in 100% French oak hogsheads (10% new) for 20 months cellar maturation. The wine was then bottled, unfiltered and unfined.

About this Wine

The Seven Acre vineyard is planted on a thin, 500 meter long strip of land that slopes west to east from the Seppeltsfield Road towards the Greenock Creek homestead. The vineyard was planted in 1993 using cuttings from the Creek Block, the original vineyard in our Seppeltsfield estate. Bluestone, quartz, and shale rock dominates the vineyard landscape at top of the slope, with more sandy loams and underlying terra-rossa soils appearing closer to the homestead. This juxtaposition of geologies supports an exceptional degree of complexity in wine made from a single vineyard block.

Cellaring suggestion: 15 years +

UPC CODE: 8 50043 34501 5

Wine Analysis

Alcohol: 14.7%

Acidity: 6.2 g/l

pH: 3.49

VA: 0.46 g/l

Total Sulfur: 67 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.

Scores/Reviews

95pts James Halliday

"Shiraz sourced from 1993 plantings at the Greenock Creek estate in Seppeltsfield. Deeply coloured with broody-edged characters of blackberry, black cherry and dark plum with hints of roasting meats, olive tapenade, cedar, vanilla, blueberry pie, fruitcake, ironstone, dark chocolate, licorice and violets. Toothsome and textured, compact in tannin with surprising vivacity and acid cadence, focusing and accelerating on the back palate before exiting with a rich, black-fruited roostertail. Woah!"

95pts Vinous

