



BASKET PRESSED SHIRAZ 2018

Barossa Valley, Australia

Technical Notes

The grapes that make up the Basket Pressed Shiraz are sourced from single vineyard located in the Rowland Flat area of the Barossa Valley. The soil is sandy over an ironstone base. The vines do not get watered during the growing season and rely solely on mother nature which results in low cropping levels but intense fruit flavors. Picking is only done when the grapes are physiologically ripe.

The grapes are destemmed into open fermenters, pH is adjusted and fermentation takes place over 10-14 days at a temperature of approx 24 degrees centigrade. Heading down boards are used ensure the cap (skins) are completely immersed giving the resultant wine richness. The wine is then pressed using a Basket Press. The wine is then transferred to barrel to undergo Malolactic Fermentation and to mature for 24 months. A mixture of French and American barrels are used – 20% new. All wine is racked and returned to barrel 2 to 3 times during the 12 month period to ensure a clean wine that does not need any fining or filtration.

UPC CODE: 8 58441 00623 1

About this Wine

It is our philosophy that all quality wine starts in the vineyard. The Barossa fruit we use is always very low yielding and produces highly concentrated flavours and aromas. We use traditional winemaking methods including open fermentation, extended maceration and basket pressing - we feel our wines display our uncompromising pursuit of excellence. The grapes that make up the Basket Pressed Shiraz are sourced from single vineyard located in the Rowland Flat area of the Barossa Valley. The soil is sandy over a ironstone base. The vines do not get watered during the growing season and rely solely on mother nature which results in low cropping levels but intense fruit flavours. Picking is only done when the grapes are physiologically ripe.

Wine Analysis

100% Basket Pressed

Alcohol: 15.9%

Acidity: 7.2 g/l

pH: 3.30

Residual Sugar: 1.0 g/l

✓ **VEGAN FRIENDLY**

✓ **SUSTAINABLE**

✓ **ORGANIC**

✓ **BIODYNAMIC**

Vintage Information

2018 vintage is considered one of the standout vintages in the Barossa. The growing season started off well, with Winter 2017 rainfall being above average with spring rainfall being again normal until Christmas. The good winter rains set the vines up to develop a good canopy and ideal flowering conditions in late spring early summer set the vines up for average cropping level. January and February were warm and dry with a few hot days allowing the vines to slowly develop the fruit flavor without too much possibility of disease due to wet weather. The Barossa during March and April experienced an Indian summer where the days were dry but mild so that the grapes could achieve full and balanced maturity on the vines.

Scores / Reviews

91^{pts} Angus Hughson - VINOUS

"Bold in colour and style, this 2018 Shiraz The Basket Pressed radiates with luscious aromas of Blackberry and Chocolate truffles, plus caramel scented oak in the background. Bold and punchy, it packs quite a kick in fruit and alcohol but carries it reasonably well through a lengthy, slightly hot finish."

