



THE BORDER CROSSING SHIRAZ 2022

McLaren Vale, Australia

Technical Notes

The grapes were picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. McLaren Vale is approximately 2 hours from the Barossa Valley. Therefore, the grapes were machine picked in the early hours of the morning when it was coolest, to ensure the freshness of the fruit when they arrived at the winery. The grapes were de-stemmed into 5 ton open fermenters where the pH is adjusted. Fermentation took place over 7 days at a temperature of approximately 75 degrees F, using a cultured yeast specific for high alcohol wines. A combination of plunging and pumping over took place 3 times a day to ensure maximum, color and flavor. The wine was then pressed off, using a traditional basket press. Maturation occurred in barrels for 18 months in a combination of 2 year old French and American oak before being bottled. The wines are bottled un-fined and un-filtered.

UPC CODE: 8 58441 00635 4

About this Wine

Having already created The Ball Buster and The Wild Ride, Bruno wanted to try his hand at a wine from another region. The Border Crossing is a wine project enabling Bruno to see how his style of making Shiraz would work made from parcels of grapes from McLaren Vale, a different region from his beloved Barossa Valley. There in McLaren Vale, approximately 2 miles from the ocean, near the small town of Aldinga, he found a block of 30+ year old vine Shiraz, that produces a wine that is big and lush just like his wine back in the Barossa however with more blueberry and mocha characteristics. The combination of a great vineyard, open fermentation, basket pressing and maturation in oak barrels ensures the Border Crossing has the TAIT Wines hallmark characters of generosity, power and balance, without betraying its sense of place, which stylistically speaking, is textbook McLaren Vale.

Wine Analysis

Alcohol: 15.5%

Acidity: 7.02 g/l

pH: 3.36

Residual Sugar: 1.3g/l

✓ **VEGAN FRIENDLY**

✓ **SUSTAINABLE**

✗ **ORGANIC**

✗ **BIODYNAMIC**

Vintage Information

The 2021 growing season was average for rainfall, but rain fell primarily early in the growing season. November 2020 was the driest since 1990 and was a definite hard end to Spring. There was mild weather through December where there was only two days above 95°F. January was slightly hotter but still below average. The temperatures in February were ideal with no days above 95°F and temperatures staying around the high 70's and low 90's each day. It was a long, drawn out vintage but wine quality was good, with grapes allowed to fully mature on the vines.

Scores / Reviews

"Brambleberries and blueberries mingle with dried violets and a stony mineral edge. Medium- to full-bodied, focused and seamless, with silky tannins and steady acidity guiding the fruit. Lingering and refined in the finish."

- James Suckling,

92 Points

"The appealing core of juicy cherry, blackberry and huckleberry is complemented by notes of espresso, cedar, spices and tobacco, with dense and fleshy tannins and salted black licorice on the finish."

- Wine Spectator,

89 Points

