



Signature Range

# 2018 'STOCKHAUSEN' Shiraz

# **VINTAGE**

An exceptional 2018 vintage this year contrary to reports. 2018 is quite different to 2017 and we believe much better in quality. We did not have many days above 40 degrees this year as well as very cool nights and mornings which have allowed the whites to retain good natural acidity and floral notes. The reds are sensational with great colour, tannin length and overall fruitfulness. 2018 is reminiscent of 2007 in style, which our belief is true but with better overall intensity and quality.

## **VINEYARD**

Our Shiraz is grown on well-drained sandy loam soils located in the Mount View region of the Hunter Valley. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality. The crop yields are relatively low, producing excellent concentration of fruit flavour.

#### WINEMAKING

This Stockhausen Shiraz is a blend of different blocks from the Mount View Vineyard including the Dairy Hill block and the Red Hill block, which sit on slopes facing each other either side of the vineyard. The blocks were picked at optimal ripeness and de-stemmed into open fermenters in the winery. The fruit was fermented with specific yeast strains to promote fruit flavour and vineyard block expression. Once fermentation had finished, were racked off yeast and malolactic lees to large format French oak with around 35% new oak filled. The wine remained in oak for 18 months before the individual barrels were selected and the wine blended into tank. Light fining and filtration took place before the wines were bottled.

# **TASTING NOTES**

Created in the traditional style that has made the Hunter Valley famous, the grapes sourced from Mount View are from low yielding vines. Displaying vibrant deep crimson colour with lifted bouquet of savoury spice, the palate is full and supple with excellent fruit and fine tannins building great length.

### **CELLARING**

This wine is drinking well now, but will continue to age gracefully to provide seamless drinking in the medium term.

ALC VOL: 14.1% | STD DRINKS: 8.3 | BOTTLED: June 2019

pH: 3.44 | TA: 6.7

