

ESTATE RESERVE SHIRAZ, GOLDEN AMRITA
Vintage
2019


Individually selected, highly concentrated shiraz grapes are picked from the lower slopes and are fermented seperately to produce this powerful wine .

TASTING NOTE

Deep in colour. Rich, complex aromas of ripe mulberry and blackberry fruit combine with cedar and spice notes. The palate is multi layered, with ripe dark fruit flavours, liquorice, sweet cedar and spice character in a rich, round and incredibly smooth palate. Firm ripe tannins give the wine a lingering finish and provide the backbone to a wine that will cellar well for the long term. A powerful, complex and harmonious expression of this special vineyard site.

VINTAGE CONDITIONS

The 2019 vintage was a very low cropping vintage, the lowest yields for ten years. A dry winter with some frost reduced yields and the hot summer conditions that followed resulted in no disease pressure. As a result small volumes of very high quality, highly flavoured Shiraz were produced.

TECHNICAL ANALYSIS
Alcohol

15.0

pH

3.58

Acidity

5.1

VINIFICATION DETAILS

This small selection of Estate Reserve grapes are fermented in small open fermenters, then gently basket pressed and aged for 18 months in the finest American and French oak barrels.

AWARDS

IWC: Gold 95 pts

Asian Syrah Masters: Gold

Mundus Vini, Germany: Gold

Winestate Magazine Australia Best Shiraz Competition: 97 pts

ATTRIBUTES

Origin

Australia


Variety

Shiraz (Syrah)


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Kym Milne


Fining Agent

Closure

Cork


Region

Barossa Valley


Vegan

Yes