

SINGLE ESTATE BAROSSA SHIRAZ, GOLDEN AMRITA

Vintage

2019



A magical marriage of the best 20 year old Australian Shiraz vines on a single vineyard estate, overseen by renowned Barossa winemaker Kym Milne.

TASTING NOTE

A full bodied and richly textured Shiraz with vibrant blackberry and mulberry fruit characters combining with sweet oak nuances in a smooth, rich and well structured palate and finishing with ripe, lingering soft tannins

VINTAGE CONDITIONS

The 2019 vintage was a very low cropping vintage, the lowest yields for 10 years. A dry winter with some frosts reduced the yield and the hot summer conditions that followed meant there was no disease pressure. As a result, small volumes of very high quality, highly flavoured Shiraz were produced.

VINIFICATION DETAILS

Different sections of the vineyard are selected on quality and each section is fermented separately in small open fermenters. The wine is then basket pressed and aged in the finest, predominantly new American oak barrels for 18 months.

TECHNICAL ANALYSIS

Alcohol

15.0

pH

3.61

Acidity

5.3

AWARDS

IWC, IWSC & DWWA: Silver

Winestate Magazine: World Shiraz Competition 97 pts

2021 & 2022 Mundus Vini, Germany – Gold medal

The Drinks Business Asia – Asian Syrah Masters Competition – "Master".

Wine Showcase Magazine (Aus) - Gold

Andrea Pritzker MW – 95 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