SECKFORD AGENCIES

GOLDEN AMRITA

SINGLE ESTATE BAROSSA SHIRAZ, GOLDEN AMRITA

Vintage 2019



TECHNICAL ANALYSIS

Alcohol
15.0

pH	Acidity
3.61	5.3

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.

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Kym Milne		Cork	Barossa Valley	Yes