SECKFORD AGENCIES

GOLDEN AMRITA

LÙMENVAL MOPPA SHIRAZ, GOLDEN AMRITA

Vintage 2020

The Lùmenval vineyard is located in Moppa, planted on the site of an old deer farm and thus named Lu, meaning deer, men-human and val-valley. A premium Barossa site producing small bunches of highly flavoured Shiraz grapes.

TASTING NOTE

Bright lifted aromas with a medley of raspberry and blueberry fruit characters plus some floral, violet and lavender notes typical of the Moppa sub-region. The palate is complex and savoury, rich yet medium bodied with sweet cedar spice and dark blueberry fruit leading to a firm, fine grained tannin structure on the finish

VINIFICATION DETAILS

Individual sections of each vineyard are harvested separately and fermented in small open fermenters. A small percentage of whole bunches are included in some fermentations to enhance the natural aromatics of Moppa shiraz. Following fermentation the batches are basket pressed and aged in a combination of new and used French oak barrels and a ceramic egg where it matures for 18 months. A selection of the finest parcels is then made into Lumenval Moppa Shiraz and further bottle aged for 12 months prior to release.

TECHNICAL ANALYSIS

Alcohol
14.5

pH	Acidity
3.58	6.0

AWARDS

Halliday; 92 pts
IWSC: Gold
IWC: Silver
Vinous: 92 pts
The Wine Journal – 95 points, Andrew Caillard MW.
Wine Showcase Magazine (Aus) – Gold medal, 95 pts
2023 The Drinks Business Asian Syrah Masters (Hong Kong) – Gold medal

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Kym Milne MW		Screw top	Barossa Valley	Yes