

**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 Lumenal Moppa Shiraz and further bottle aged for 12 months prior to release.

**TECHNICAL ANALYSIS**
**Alcohol**

14.5

**pH**

3.58

**Acidity**

6.0

**AWARDS**

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

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Kym Milne MW



Fining Agent



Closure

Screw top



Region

Barossa Valley



Vegan

Yes