

# LÙMENVAL MOPPA SHIRAZ, GOLDEN AMRITA



Vintage

2020



TECHNICAL ANALYSIS

| Alcohol |
|---------|
| 14.5    |

| рН   | Acidity |
|------|---------|
| 3.58 | 6.0     |

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.

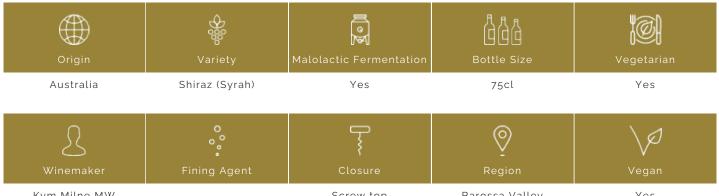
#### **AWARDS**

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**



Kym Milne MW Screw top Barossa Valley Yes