



DAIRY BLOCK SHIRAZ

Adelaide Hills | 2015



Just twenty rows of low-yielding Shiraz vines were selected for this vintage of the Dairy Block, which grow next to the cellar door and enjoy the afternoon sun until late in the day. Whole bunches were hand-picked and gently pressed in order to retain vibrancy of flavour. After fermentation, the wine was aged for 18 months in a combination of 30% new and 70% old French oak barrels. This is a medium bodied cool climate Shiraz with concentrated white pepper spice, plum and cherries, cedar oak and soft tannins.

A deep, dark red/purple-hued Shiraz with foresty, stemmy and black fruit aromas, smoky and sooty notes and a hint of oak, the palate rich and full-bodied, smooth-textured and long, with a fruit-sweet mid-palate and ample tannins.

**HUON HOOKE,
THE REAL REVIEW**

Aromas of ripe raspberries mixed with malty oak and showing a peppery lit. Classy velvety smooth palate with flavours in the blue fruit spectrum. Subtle tannins.

WINESTATE MAGAZINE

4 Stars (2016 VINTAGE)

Winestate Magazine

95 points Gold (2016 VINTAGE)

Halliday Wine Companion 2019

94 points (2016 VINTAGE)

Campbell Mattinson, The Wine Front

94 points (2015 VINTAGE)

Huon Hooke, The Real Review

94 points (2014 VINTAGE)

Halliday Wine Companion 2018

94 points (2014 VINTAGE)

Halliday Wine Companion 2017

