



DAIRY BLOCK SHIRAZ

Adelaide Hills | 2017



Just one block of low-yielding Shiraz vines was selected for this vintage of the Dairy Block, which grows next to the cellar door and enjoys the afternoon sun until late in the day. Bunches were selectively picked and gently destemmed and crushed into static fermenters. The wine was aged for 16 months in 30% new French oak barrels. This is a medium-bodied cool climate Shiraz with concentrated white pepper spice, plum and cherries, cedar oak and velvety soft tannins.

Medium to deep red/purple hue with a vegetal, herbal, slightly bunchy bouquet. The wine is fruit-sweet and lush, smooth and supple in texture, the drinkability and balance are excellent. It has definite foresty, bunchy overtones on the palate as well, adding an extra layer of interest.

**HUON HOOKE,
THE REAL REVIEW**

Demonstrates how much power and depth a 14% alcohol wine can achieve in great vintages such as '17. It has spicy notes and tannins stitched into the red and black cherry fabric of its medium-bodied palate, 18 months maturation in French barriques (30% new) completing the picture.

**JAMES HALLIDAY
AUSTRALIAN WINE COMPANION 2020**

95 points Gold (2017 VINTAGE)

Halliday Wine Companion 2020

94 points (2017 VINTAGE)

Huon Hooke, The Real Review

94 points (2017 VINTAGE)

Campbell Mattinson, The Wine Front

4 Stars (2016 VINTAGE)

Winestate Magazine

95 points Gold (2016 VINTAGE)

Halliday Wine Companion 2019

94 points (2016 VINTAGE)

Campbell Mattinson, The Wine Front

