



DAIRY BLOCK SHIRAZ

Adelaide Hills | 2018



Selectively picked from our low-yielding Shiraz vines, which grow on the north facing slope of our Sophie's Hill vineyard. Warm and dry conditions in January and February with a cool March allowed slow ripening and produced tannins that are soft, delicious, balanced, lingering and fresh. Vivid colours of mid ruby with a deep brick red hue. The wine was fermented on skins for 22 days and aged for 18 months in 33% new French oak barrels. Expect fresh red fruits, spice, pepper and hints of cedary oak. A detailed and interesting wine from a notable vintage.

Pale purple colour with red edges, medium-weight in the glass: perfumed and fresh showing violets, raspberries and blackcurrants. Soft, spicy French oak. Agile and full of cool-climate energy, silky tannins wrap around raspberries and clove spice. This producer keeps impressing.

NICK BUTLER
THE REAL REVIEW

It puts on a rich, seductive, complex display powered by black cherry, ripe plum and black pepper flavours. Briary/clovey/woody notes hover throughout, as does a suggestion of smoky reduction. It's juicy, well shaped and enormously enjoyable to drink.

CAMPBELL MATTINSON
AUSTRALIAN WINE COMPANION 2021

95 points Gold (2018 VINTAGE)
Halliday Wine Companion 2021

94 points Gold (2018 VINTAGE)
The Real Review 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

