



## DAIRY BLOCK GRAND VIN SHIRAZ

Adelaide Hills | 2019



Picked from a small parcel of specially selected old vines, north facing at high altitude. This portion of the vineyard is hand manicured from pruning through to shoot and fruit thinning to produce a very special parcel of grapes. Selectively harvested, berry sorted and matured in 25% new French oak for 18 months.

Vivid mid ruby colour with a deep brick red hue. Intense aromas of spice, pepper and sweet raspberries with hints of black olives. Flavours carry over to the palate, with depth and intensity. Soft, drying and velvety tannins, combined with subtle cedary oak flavours, give great structure and length.

This wine is a stunning example of an Adelaide Hills Shiraz with wonderful rich and powerful tannins with great cellaring potential.

*This is supple and well balanced, smooth and rich. Black and red cherry compote with forest berries, boysenberry sweet lift, some clove, choc-mint, white pepper and cedar scents abound. The palate is more cherry juice, ripe plum, salted licorice, mint and sage leaf herbal with a riff of woody, clove spice. It extends well, feels fresh, even with the liberal oak seasoning, and tannins chime in well for structure and shape - a little overly dry and dusty to finish. Feels potent, and drinks well in its bolder way.*

**MIKE BENNIE**  
HALLIDAY WINE COMPANION 2025

**93 points (2019 VINTAGE)**  
Halliday Wine Companion 2025

**96 points (2018 VINTAGE)**  
Nick Butler 2020

**94 points (2018 VINTAGE)**  
The Wine Front 2022

**93 points (2018 VINTAGE)**  
Halliday Wine Companion 2024

