



# HOME BLOCK SHIRAZ

## WINE SPECIFICATION

**Vintage** | 2024

**Grape variety** | 100% Shiraz

**Oak maturation** | 24% new and 76% older French

**Typical analysis** | 14% Alc/Vol

**Release date** | February 2025

## TASTING NOTES

**Colour** | Deep red with purple hue.

### Aroma

Concentrated and perfumed with savoury notes of cured meat, camphor, white pepper and gravy. There's the classic Margaret River Shiraz characters of aniseed and mulberry with fresh cedar oak and a floral perfume.

### Palate

Full with chalky tannins and balanced acidity. There's fresh boysenberry, aniseed and pepper with exotic spice and integrated oak. A ripe and complex shiraz that will reward medium term cellaring.

### Food matches

Seared prime beef and roasted root vegetables or Fillet of venison with wild mushrooms

### Peak drinking

Drinking well now but will show further integration over the next 4 - 8 years

## WINEMAKERS COMMENTS

### Viticulture

The Home Block Shiraz vineyard comprises 0.7 ha of low irrigated vines planted on ironstone gravel over deep friable loam. Judicious shoot and bunch thinning is always used to maintain a very light crop which was hand picked in late February of 2024. Harvested at 13.2° Baume the fruit exhibited intensely concentrated flavour and colour.

### Winemaking

The hand picked fruit was harvested early in the morning and processed straight away. 5% whole bunches, including stalks were placed into the bottom of the fermenter before filling. The remaining fruit was de stemmed into the small open fermenter with heading down board, which keeps the cap fully submerged between drain and returns. After nine days of fermentation, the fruit was pressed into a blend of new and used French Burgundian barrels.

### Storage/Bottling

Maturation lasted 9 months before the wine was carefully blended and bottled. Bottled under screw cap to retain freshness in a premium Burgundy bottle.