



2018

OLD PADDOCK & OLD HILL SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

Little rainfall and a warm winter resulted in early bud burst for the region. The region recorded lower than average rainfall throughout the growing season resulting in an early vintage. Fruit quality was high with no disease pressure. With crops being slightly lower than average, harvest was around 8 days earlier than normal, with pristine fruit showing great intensity.

Colour

Deep purple with violet hues.

Aroma

Red and blue fruits with a hint of spice.

Palate

Intense pepper from Old Paddock fruit pairs perfectly with the lifted red fruits of the cooler Old Hill vineyard. French oak vanillin balances rich tannin for a supple finish.

Vinification/Maturation

The separate parcels of Old Hill and Old Paddock were picked and crushed to open top fermenters. A short cold soak of 72 hours followed by inoculation with pumpovers occurring three times a day. Pressed off at dryness to tank where the wine underwent malolactic fermentation. The wine was then racked to a combination of small and large format oak, with around 25% New French oak being used. The wine was blended after 12 months and bottled.

Alcohol/Vol 14.0%