

Margan

SINGLE VINEYARD / SUSTAINABLY FARMED



2023 Margan Shiraz

The grapes for this wine came from the Timbervines Vineyard which is part of the original Lindemans Fordwich Sill plantings of the late 1960's. This 30 acre block was planted on original Busby vine stock and has been farmed using vertical shoot positioning. It crops at around 1 tonne to the acre which is very low. Picked at around the 13.5 baume mark, the climate of the Hunter provides us with medium bodied reds with great natural acid and lower alcohol.

Region Broke Fordwich, Hunter Valley
Vineyard Timbervines Vineyard

Colour Dark plum with purple hue
Nose Blueberry, violets, tobacco leaf
Palate Cassis, blackberry, plum

Tasting Notes Bright forest berries accentuated with a hint of white pepper follows through to a rich but elegant wine. Great natural acidity adds another level of complexity, and makes for a mouthwatering aftertaste.

Food Match Slow braised lamb shoulder with baby spinach, peperonata & eggplant caviar

Cellaring 10 years

Winemakers Notes This Shiraz was fermented under relatively cool conditions with a structured aeration program, allowing for full fruit expression without over-extraction of tannins. After primary fermentation, it was transferred to 4 & 5 year old French oak hogsheads for a period of eighteen months to allow it to soften and mature. A mild summer allowed for excellent acid retention and a long ripening period resulting in elegant fruit character and seamless acid balance. The 2023 Margan Shiraz is lightly framed, elegant and poised.

Alcohol – 13.5%

pH- 3.43

TA – 7.0 g/l

Winemaker Andrew Margan

Accolades

5 Star James Halliday Winery

MARGAN FAMILY WINES

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