

SMALL VICTORIES

W I N E C O



2023 SHIRAZ

STYLE *vibrant, juicy yet with a serious note*

AROMA *hints of red fruits and peppery spice*

PALATE *zesty raspberry notes balanced with a plump ball of red fruit on the mid palate, peppered spicy notes lead through to a savoury tannin finish*

FOOD *beautiful pairing for pork belly or lamb shanks*

VINEYARD *Ashmead family vineyards, Craneford and Mengler Hill, Eden Valley*

SOIL *shallow sandy loam over rock typical of Eden Valley*

SEASON *ample spring rainfall made for happy vines with plenty of water at depth leading into the ripening season. Aside from a hot pinch over Christmas, summer temperatures were mild. The season was late, and mostly dry, allowing for decent hangtime and flavour development.*

WINEMAKING *Craneford fruit forms the base of this wine, fermented with 13% whole bunch. Mengler fruit also had a portion of whole bunch which helps to bring out the lovely primary fruit character of the wine. Fruit spent 7-10 days on skins before pressing and immediate transfer on solids to seasoned French oak.*

MATURATION *the last throws of fermentation and malolactic fermentation were on lees in oak followed by further maturation in seasoned French oak. 14 months total time in oak, reflective of the season, the wine has taken a little longer to develop than previous vintages.*

ALC/VOL 14%

WINEMAKER COMMENTS *the purity of fruit, so typical of Eden Valley, really shows through, heightened by a small whole bunch component with oak playing a secondary role. It's so tasty I just poured myself a glass! - Cheers, Jules*

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