

MECKLEN

2019 Shiraz



History of the vineyard

The Shiraz was harvested from our Gomersal family estate vineyard which is situated on the Western slopes of the Barossa Valley at an altitude of 230 metres.

The vines sit in an elevated section of Gomersal near Seppeltsfield, with a gently sloping Western aspect which promotes cooler night air drainage down the vineyard rows.

Planted in 2001 on own roots, the vines are now over 20 years old.

The soils are ideal, well-structured red clay-loams with good drainage due to the sloping aspect.

Harvest Date

1st March 2019.

Winemaking

The decision to harvest this Shiraz was only made after repeated berry tasting in the vineyard to ensure flavour ripeness and ideal physiological tannin ripeness. The bunches were then machine harvested after midnight when temperatures were cool.

The grapes were crushed at the winery, stalks removed, and the resulting must was fermented on skins for at least 7 days to extract ideal colour and tannin.

As soon as the wine was fermented dry, the Shiraz was transferred to barrel to undergo malolactic fermentation and then aged in new and seasoned French and American oak barrels for 12 months to soften the grape tannins before being prepared for bottling.



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Bottling Date

28th September, 2020

Wine description

- Colour: deep red with purple hues
- Aroma: Ripe plum and blackberry fruit with a hint of spice.
- Taste: plenty of dark fruit flavours and toasty oak, finishing with soft ripe tannins

Wine analysis

- Alcohol 14.5% v/v
- Acid: 6.7 g/l
- pH: 3.51

Cellaring

Attractive drinking now, this wine will improve with ageing over the next 5-7 years.

Preparation

Serve at cool room temperature, ideally 15-18 °C.

Pairing with food

- Ideal with a variety of red meat dishes
- Also enjoy with mature cheeses, olives, salami.

