

# MECKLEN



## 2021 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 sub-region, 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 Shiraz vines are now over 20 years old.

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

### Harvesting Date

27<sup>th</sup> March, 2021

### 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 then 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 before being prepared for bottling.



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## **Bottling Date:**

18<sup>th</sup> February, 2022.

## **Wine description**

- Colour: medium red colour with fresh purple hues.
- Aroma: fresh plum and blackberry
- Taste: plenty of dark berry fruit flavours, ripe textural tannins, finishing with an attractive spicy oak on the palate.

## **Wine analysis (alcohol, acid, pH)**

- Alcohol: 13.7% v/v
- Acid: 6.6 g/l
- pH: 3.52

## **Cellaring**

Attractive drinking now or age over the next 5-7 years.

## **Preparation**

Ideally served at cool room temperature 15-18°C

## **Pairing with food**

- Grilled seasoned Ribeye Steak
- Osso Bucco with seasonal vegetables

