

RESERVE SHIRAZ 2023



THE STORY

Shiraz has been a mainstay of Warrabilla from establishment. We are fortunate to have access to a number of Shiraz plantings, giving us multiple blending options when crafting our Reserve Shiraz.

THE FRUIT

100% Shiraz from Gooramadda (east of Rutherglen).

GROWING

A difficult vintage with cool and damp conditions persisting through much of growing season, and record rainfall in October and November. Frequent rain events continued through vintage, with just a brief respite in late February and early March. A triumph of a wine given the conditions, and testament to a lot of hard work in the vineyard.

WINEMAKING

Harvested over multiple days, and open fermented in two tonne parcels with twice daily plunging. Fermented to dryness before pressing to mostly one year old French and American puncheons.

THE NUMBERS

Harvest: April 2023
pH: 3.51
TA: 7.20
Alcohol: 16%

TASTING NOTE

Beautifully fragrant with scented raspberry and bloodplum fruit, attractive forest floor notes and hints of oak derived clove and vanilla bean.

Bright and vibrant in the mouth with fleshy red cherry and raspberry fruit, ferrous earthy notes, sweet baking spices, and supple fruit tannins. Fine lines of French oak help draw the wine out to a long, flavoursome finish.

Medium to full bodied, relatively elegant by Warrabilla standards and absolutely delicious on release. That said, will certainly reward those with the patience to cellar for 6-8 years.

