



FIRST DROP

- WINES -

MOTHER'S MILK

2023 BAROSSA VALLEY SHIRAZ

ELEGANT, SAVOURY AND TEXTURED !

This Barossa Shiraz is made for drinking! Soft, slurpy and textured it is balanced with a fresh mouth feel and makes you go back for a second / third glass. Sourced from vineyards, in the Barossa & Eden valleys it is fruit laden, savory and dangerously easy to drink!

COLOUR

Garnet red with purple hues

BOUQUET

A complex nose of dark cherry and blackberry aromas with a hint of forest floor and spice.

PALATE

Vibrant dark cherry and blackberry with a hint of 'wombat rolled in all spice' balanced with an even, textural palate with soft, supple tannins.

CELLARING

Drink up, but also a 5-8 year proposition.

VINTAGE

A wet, cool winter replenished soils, followed by a mild spring that delayed budburst and flowering. Summer remained temperate, allowing for slow, steady ripening and excellent flavour development without heat stress. Yields were slightly below average, concentrating colour and flavour. The wines display deep, vibrant hues, lifted aromatics of dark berries and spice, and finely structured tannins. Natural acidity is higher than in warmer years, giving the wines freshness and longevity.

Overall, 2023 Barossa Shiraz combines richness and power with poise and elegance — a vintage that will drink beautifully in its youth yet reward extended cellaring.

VINEYARDS

Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone.

Kalimna in the north of the Barossa - 312m above sea level on red clay with sand and ironstone.

Eden Valley in the east of the Barossa - 460m above sea level on clay over ironstone and quartz.

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-23°C for 8 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns', which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed and transferred to 3 and 4-year-old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 10 months.

