

# GRAVITY PRESSINGS SHIRAZ

*Combining power and refinement, this is a sophisticated and multi-layered Shiraz with a prolonged satisfying finish.*

## VINEYARD

With red ironstone on both sites, Stockwell provides sweet red raspberry fruit while Stonewell gives backbone and firm tannin structure. Both are northern Barossa Valley rim with warmer sub climates and red dirt concentration.

## WINEMAKING

This wine follows the same process as our Old Vine Shiraz, until the end of fermentation. However, rather than pressing the skins immediately, we carefully drain the free-run juice and leave the skins in the fermenter with the bottom valve open. Over the next 24 hours, the wine gently drains under the natural weight of the skins, creating a richly concentrated wine with soft, supple tannins. This prized middle fraction is then aged for 18 months in second-fill French oak hogsheads.

## TASTING NOTES

**Colour:** Vibrant purple with a dark crimson hue

**Aroma:** Dark fruit intensity, toasted spice, dried flower and cedary oak characters, with a touch of dark cocoa

**Palate:** The powerfully expressed palate offers a sumptuous mouthfeel and outstanding depth, superbly supported by layers of grainy tannins

**Food pairing:** Thoroughly enjoyable on its own, as well as with any meat dishes and desserts

**Drinkability:** Decant and drink now, or reward yourself by cellaring for 15+ years

## REVIEWS & ACCOLADES

**97 Points** – Sam Kim, Wine Orbit

**92 Points** – Decanter World Wine Awards

**95 Points** - David Sly, Decanter

## TECHNICAL INFORMATION

**Alcohol** – 14,5%

**Varietal** – 100% Shiraz

**Region** – Barossa Valley

**Village** – Stonewell & Stockwell

**RRP: \$150.00**

