



Audrey Wilkinson.

SINCE 1866



Shiraz

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity.

Winemakers Notes

This wine has been produced from Shiraz grapes picked in late February from our Audrey Wilkinson Vineyard along with local growers in Pokolbin. The grapes were crushed and cold soaked for 3 days, then fermented in 7 tonne fermenters for 10 days with pumping over twice a day. The wine was pressed and put to French oak barriques and puncheons to undergo maturation for 10 months. The wine was then blended, sterile filtered and bottled under screwcap.

Tasting Notes

Colour

Deep red in colour with violet hues.

Bouquet

Intense aromas of red cherries and plums with hints of spices and savoury oak.

Palate

The medium bodied palate is plush and balanced with flavours of cherries, plums and nutmeg. Soft tannins from the oak add structure and complexity.

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now or cellar for 5 years.

Tech Data

Alc. 13.0%
TA 6.6g/L
pH 3.44

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