



Audrey Wilkinson

2023 SHIRAZ

APPEARANCE

Deep red in colour with violet hues.

AROMA

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.

VINIFICATION

The grapes were crushed and cold soaked for 3 days, then fermented in 7 tonne fermenters 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.

TECHNICAL ANALYSIS

pH: 3.43

Acidity: 6.3 g/L

VINTAGE

The 2023 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

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