VINTAGE 2019

HICKINBOTHAM

CLARENDON VINEYARD

MCLAREN VALE

Brooks Road

SHIRAZ

Hickinbotham Clarendon Vineyard covers a steep cut of country from the ridgetops above the village of Clarendon to the Onkaparinga River in the gorge below. Since its establishment in 1971, the Hickinbotham Vineyard has become a part of Australia's wine heritage, supplying fruit to produce many of Australia's greatest wines. Breathing new life into this historic vineyard, winemakers Chris Carpenter and Peter Fraser are forging a new era of Hickinbotham's prestigious legacy: building upon and honouring the vineyard's acclaimed pedigree.

VINTAGE & WINE NOTES

2019 began with a very dry winter and spring, followed by record-breaking heat and dry conditions throughout the summer. Conditions like these are challenging for shoot growth, however the silver lining is a low risk of vine disease. The warm growing season resulted in a condensed harvest with low yields. The fruit showed great concentration of flavour with marked acidity and freshness. The Shiraz blocks averaged 6.5 tonnes per hectare.

The 2019 Brooks Road Shiraz showcases notes of bramble, blackberry, cassis, and espresso bean on the nose followed by blueberry, spice, and hints of minerality on the palate.

WINEMAKING

The fruit was hand-picked, destemmed, sorted and 50% crushed to open top fermenters. Following cold soak, the grapes saw a gentle maceration principle of wetting the cap and only draining and returning when reductive. Drained after 20 days on skins, the free run went directly to barrel and no pressings were included. The blend was kept on lees for 12 months in 500 litre French oak puncheons (30% new) then matured for an additional 6 months in 25 hL foudre and a concrete 18 hL egg.

WINEMAKER

Peter Fraser

HARVEST DATES

Shiraz: Blocks 126, 300, and 200 | 28th February – 7th March, 2019

STATISTICS

100% Shiraz

Alcohol: 14.5% | TA: 5.9 | pH: 3.60

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