

ROCKBARE

‘THE BAROSSA VALLEY’ SHIRAZ



Sourced from two small blocks across the central and western ridge of Barossa Valley. Shiraz from the Barossa Valley has long been held in high regards as one of Australia's premier producing regions. Its 19th Century origins and early European settlers, particularly of German and Silesian descent have created a rich history in Australian wine.

VINIFICATION

The 2023 Shiraz is from a number of small blocks in central and western ridge of Barossa Valley. The fruit was machine picked with a Selective harvester and crushed into small open fermenters and remained on skins for 10 days. The wine was then matured in new (20%) and seasoned French oak barriques and hogsheads for 12 months.

COLOURS

Deep garnet with a youthful violet hue.

NOSE

Blackberries, dark cherry and plum skin aromas, fragrantly supported by baking spices, star anise, black olive, and dark chocolate.

PALATE

A medium bodied plush wine, but still fresh and distinctive with the power and concentration of refined primary fruits. A core of blackberry and plum, with fantastic lively & textural tannins, supporting the fruit, right through to the finish.

FOOD MATCH

Well suited to a rare roasted saddle of venison or try with a premium cut of rare dry-aged beef. Also compliments a good vintage cheddar.

ANALYSIS

Alcohol - 13.5% pH - 3.50 Acid - 5.82g/L
Sugar - Dry

91 POINTS | THE REAL REVIEW, HUON HOOKE | VINTAGE 2022

