THE OTHER WINE Co.



Other Places
Different varieties
Experimental Styles

2020 Shiraz, Adelaide Hills

The elevation and cool climate in the Adelaide Hills makes it a top place to grow shiraz. Bright, medium weighted and peppered with just the right amount of tannin and spice.

Climate | Cool with elevation, high winter rainfall and long ripening periods.

Vineyards | Shiraz from a single site in Echunga. A cooler site in the hills and composed of deep free-draining loams peppered with large pieces of ironstone and weathered sandstone.

Season | The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher than normal acidity.

Winemaking | Fermented in concrete vats with a mix of whole berries and 15% whole bunches. Fruit was left on skins for two weeks before being basket-pressed into large format old oak for maturation. Aged for 7 months before blending and bottling in the spring of 2020.

Nose | Fresh red fruits with delicate spices. Lifted notes of whole bunch and pepper with underlying plum and strawberry fruits.

Palate | Juicy red fruits and a lovely crunch of acidity give vibrancy and drive to the palate. Savoury shiraz notes of pepper and earth are intertwined with more pure fruits and florals.

Alcohol | 13.0%

Drink | Ideal drinking now and for up to another 5 years.

About The Other Wine Co. | Led by winemaker Matt Large, The Other Wine Co. is driven to explore other regions, different varieties and experimental winemaking styles.

theotherwineco.com