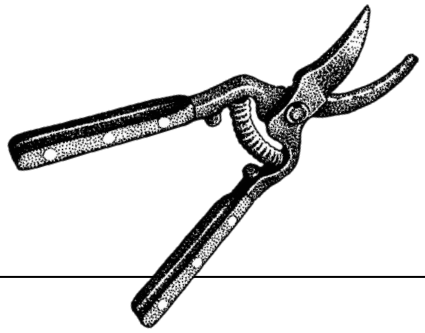
SHIVER
'21 SHIRAZ
BAROSSA VALLEY



THE FRUIT

100% of the fruit is sourced from our vineyards surrounding our Cellar Door, grown using organic and biodynamic practices. Hand picked by our loyal mailing list customers, the Purple Hands crew, the majority of this wine comes from our grafted Shiraz blocks, with the balance coming from the older plantings of Shiraz on our vineyard.

WINEMAKING

Our Purple Hands crew hand pick the fruit into half-tonne picking bins, then foot stomped the fruit to burst the berries and encourage the natural fermentation to commence. 20% of this wine was fermented as whole bunch in this way, with the balance fermented on skins for 12 days in open top fermenters. Basket pressed to French oak foudre & seasoned puncheons for 12 months, before bottling with no fining.

THE WINE

Bursting with blackcurrant and blueberries, this wine shows the typical characters found in the Western side of the Barossa- chocolate/mocha and black pepper, but with a surprising freshness to the wine. Frankincense and blackberries jump out of the glass, along with a slight leafiness, which comes from the whole bunch component in the wine. Soft and juicy on the palate, but with a backbone of tannin from the whole bunches that draws the wine across the palate giving it length and precision.

STORY BEHIND THE LABEL

This is the eighth release of this basket pressed wine, dedicated to our loyal mailing list customers. Starting very early in the morning, our Purple Hands Crew handpick and footstomp the whole bunch component of this elegant styled Shiraz.



Grapegrower: Sam Pfeiffer

Winemaker: Michael Corbett

Alcohol: 13.7%

pH: 3.7

T.A.: 5.9 g/l

Cellaring: Ready to drink now or cellar for 5 to 10 years.